

SHOW CASE

## **SHOW CASE RESTAURANT BRUNCH MENU DECEMBER 25, 2008**

### **Cold Selections**

#### **Continental Breakfast Table**

*Vast array of Freshly Baked Muffins, Danish and Croissants  
Assorted Bagels and Flavored Cream Cheese  
Swiss Bircher Muesli Brulée  
Seasonal Sliced Fruit ~ Watermelon, cantaloupe, honeydew,  
Pineapple, strawberries  
Fresh-squeezed Fruit Juices and Flavored Ice Teas*

#### **Pacific Seafood Table**

*Assorted selection of Maki Rolls and Nigiri Sushi  
Tomato and Fennel Marinated Honey Mussels  
Cracked King Crab Legs  
Chilled Prawns  
Smoked Whitefish  
Pinnacle Salmon Trio  
House Smoked, Grav Lax and Candied Salmon  
Garnishes ~ Diced Tomatoes, Diced Onions, and Capers*

#### **Salads and Antipasto**

*Baby Mesclun Greens, House Made Dressings  
Rosemary Marinated Artichokes  
Vine Ripened Tomatoes and Bocconcini, Balsamic Syrup  
Grilled Mediterranean Vegetables  
Seared Mushroom Salad  
Roasted Fingerling Potatoes, Pancetta Vinaigrette  
Smoked Chicken Waldorf Salad  
Smoked and Cured European Style Meats  
International and Domestic Cheeses  
Artisan Breads*

#### **From the Carvery**

*Sage Roasted Turkey  
Chestnut Stuffing, Giblet Gravy and Cranberry Sauce  
Honey and Maple Glazed Ham, Pommery Mustard*

#### **The Egg Station**

*Farm Fresh Eggs and Omelets Prepared to Order, Served with  
Mushrooms, Peppers, Onions, Ham, Spinach, Cheddar Cheese  
West Coast Benedict, Poached Eggs, Smoked Salmon, English Muffin, Hollandaise Sauce  
Applewood Smoked Bacon, Country Sausage, Grilled Ham  
Belgian Waffles, Fruit Compote, Whipped Cream, Maple Syrup*

#### **Hot Table Selection**

*Lemon Seared Salmon, Cranberry Glaze  
Roasted Root Vegetables  
Garlic Smashed Potatoes*

#### **Desserts**

*Miniature French Pastries  
Bouche De Noel, Chocolate Mousse  
Pumpkin Cheesecake, Eggnog Crème Brulée Tart  
Many more tempting desserts from our Pastry Chef*

**65 per Adult  
30 per Child (age 6 – 10)**

*Accepting reservation from 11:00 am – 2:00 pm*