

## ❧ Starters ❧

### **Fresh Berries**

*crème fraiche*

### **Parfait**

*house made granola, vanilla greek yogurt, macerated raspberries*

### **Lemon Cured Smoked Salmon\***

*whipped herb cream cheese, caper onion relish, focaccia*

### **House Made Granola**

*toasted coconut apricot or pecan dried cherry*

### **Marinated Citrus**

*basil, mint*

## ❧ Egg Dishes ❧

**Jenny Lake Herb Omelet** prepared fresh with your choice of ingredients:

*bacon, sausage, smoked salmon, mushroom, spinach, onion, peppers, tomato, local white cheddar and goat cheese*

**Herb Roasted Prime Rib Hash\*** onion, pepper, two eggs over medium, hollandaise, fried onion

**Huevo Ranchero Benedict** black bean cake, salsa verde, marinated tomato salad

**Smoked Trout Benedict** roasted shallot, tomato, hollandaise

**Roasted Mushroom Frittata** smoked local goat cheese, charred scallion

**Marinated Steak and Potato Frittata** smoked gouda mornay, pickled onion

**Duck Confit and Corn Frittata** whipped boursin

## ❧ On The Sweeter Side ❧

*Served with pure maple syrup and huckleberry butter.*

### **Maple Pecan Waffle**

### **Huckleberry Pancake**

### **Cinnamon Raisin French Toast**

### **Monte Cristo**

*french toast battered, kurobuta ham, gruyere, huckleberry compote*

## ❧ Fresh From The Bakery ❧

### **Gaston's Bakery Danishes**

*croissant served with wild flower honey*

*chocolate croissant served with maple pecan glaze*

### **Gaston's Bakery Quick Breads**

*butternut squash bread served with lemon icing and huckleberry compote*

*banana bread served with whipped butter and wild flower honey*

### **Oatmeal**

*steel cut Irish oats, huckleberry compote, raisins*

*Prix Fixe Breakfast - \$28*

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness if you have certain medical conditions.

Kindly address any dietary restrictions to your server. 🌱 All dishes prepared using local and sustainable products as available.