

## early starts

Broiled Grapefruit  
with spiced rum and brown sugar

Snoqualmie Falls Oatmeal  
with roasted washington apples, organic dates,  
toasted walnuts, candied ginger, brown butter Vermont maple swirl

Seasonal Fruit Bowl  
with grand mariner berry yogurt and house made granola

Smoked Salmon Plate  
with fennel seed, preserved lemon, roasted Walla Walla onion,  
porcini cream cheese, sunflower sprouts, caper berries, candied tomatoes

Continental Breakfast  
Assorted fruit, pastries, cereal, northwest breakfast burritos, smoked salmon,  
odwalla smoothies and fresh oatmeal

## eggs

with a baked potato cake

The Lodge Breakfast  
two eggs any style, applewood  
smoked bacon or sausage, toast

Seasonal Farm Fresh Omelet  
ask about today's creation

Smoked Bacon Avocado Omelet  
fresh basil, goat cheese, fresh onion

Roasted Vegetable Omelet  
local cheddar, fresh herbs

Smoked Salmon Omelet  
swiss, arugula, sundried tomato

Dungeness Crab Frittata  
shiitake mushrooms, preserved lemon  
basil, sundried tomato, parmesan

## benedicts

with a baked potato cake

Roasted Tomato and Basil

Traditional

Dungeness Crab Florentine

## a' la carte and sides

Daily Fresh Baked Pastry

67 Granola

One Egg Any Style

Two Egg Any Style

Fresh Fruit Plate

Short Stack

Smoked Bacon or Sausage

Baked Potato Cake

Choice of Toast

## from the griddle

with fruits of the season

Buttermilk Pancakes  
tall stack with sweet butter

Marionberry Pancakes  
pure maple syrup

Washington Apple Pancakes  
roasted green apple, pine nuts,  
Grand Marnier cinnamon butter

French Toast Inspiration  
ask about today's creation

Baba au Rhum Waffle  
whipped cream, fresh berries,  
vanilla buttered rum syrup

## coffee

Fresh Brewed Coffee

Tazo Teas

French Press  
sumatra ~ decaf casi cielo

Espresso  
extra shot 1 / flavoring .50

Cappuccino

## juices and libations

Orange juice

Grapefruit juice

Tomato juice

Cranberry juice

Carrot juice

Apple juice

Mimosa

Bloody Mary

Bailey's Latte

Bellini