

Commencement Brunch 2024 - Diner

Array of Fresh Fruits and Yogurt with Toppings

Fresh Assorted Mixed Berries

Local Kale Salad VT VG
Washington Apples, Poached Cranberries, Pumpkin & Sunflower Seeds,
Red Wine Vinaigrette

Parker House Rolls W D E

House Made Belgium Style Waffles W D VT G E
Assorted Toppings

Ham and Cheddar Omelets D E
Red Pepper, Goat Cheese and Spinach Omelets D E

Applewood Smoked Bacon P

Baked Hash Brown Casserole VT D
Tillamook Cheddar Cheese, Onion and Meadowsweet Farms Sour Cream

Dungeness Crab Benedict D E F
English Muffins Topped with Tomato, Crab Salad and Lemon Hollandaise

Traditional Benedict D E
English Muffins Topped with Ham and Lemon Hollandaise

Chef Carved Herb Roasted New York Strip Loin D
Spicy Chimichurri Sauce, House Made Steak Sauce, Dijon Mustard and Horseradish
Cream

Assorted Desserts, Pies, Pastries and Donuts - Allergens Vary

Vegan, Gluten-free, and Dairy-Free Options Also Available