



Easter Sunday Brunch

at Basil's Kitchen

Sunday April 1st 10:00am – 2:30pm



Breakfast & Entrée Items

Farmhouse Scrambled Eggs, Basil's Skillet Potatoes, Northwest Smoked Salmon Hash, Mountain Berry Cheese Blintzes, Buttermilk Waffles with whipped maple butter, Applewood Smoked Bacon and Northwest Sausage, Seared Chicken Breast with prosciutto and fresh sage, Slow Roasted Leg of Lamb with caramelized shallots and sundried tomato demi, Green Beans Almondine, Roasted Garlic Whipped Potatoes

Seafood Selections

Chilled Jumbo Prawns with vodka cocktail sauce, Norwegian Smoked Salmon Lox with dill cream cheese, mini bagels and capers, Ahi Tuna Poke with crispy wonton chips, Northwest Seafood Chowder, Wild Alaskan Salmon with sweet corn sauce and wild mushrooms, Dungeness Crab Dip with sharp cheddar, old bay and crostini, Oregon Bay Shrimp Salad with orecchiette, cucumber and dill

Carved Meats



Herb Marinated Black Angus Eye of Round
horseradish crème, natural pan jus, Hawaiian rolls
Slow Roasted Steamship of Smoked Easter Ham
variety of gourmet mustards and Hawaiian rolls



Omelet Station

Made to order right in front of you!

Pick from the following ingredients:

Fresh Eggs or Egg Beaters, Smoked Ham, Applewood Bacon, Diced Chicken, Tomatoes, Chopped Onion, Mushrooms, Bell Peppers, Shredded Sharp Cheddar, Shredded Swiss, Shredded Pepper Jack, Jalapeños, Salsa or Sour Cream

Display Items

Tree and Vine Ripened Fruit and Berry Display
Artisan International and Domestic Cheese Board with Rustic Baguettes
Classic Caesar Salad with house made Caesar dressing, garlic crostini, shaved parmesan
Fresh Fruit Salad with seasonal fruit and berries tossed with champagne vinaigrette
Caprese Salad with cherry tomatoes, fresh mozzarella, fresh basil and 28yr old balsamic
Baby Greens Salad with hothouse cucumbers, roma tomato and onion
Petite Croissants, Assorted Muffins, Banana Nut Bread

Complimentary Beverages

Mimosas, Starbucks Coffee, Assorted Juices, Tazo Hot Tea

Dessert

Fresh Baked Cookies, Assorted NY Style Cheesecakes, White Chocolate Bread Pudding with fresh berry coulis
Assorted Mini Pastries and Eclairs, Chocolate Mousse

\$38.95 adults \$29.95 seniors \$19.95 children (6-12yrs) 5yr under free

For reservations please call #425-227-9406 or visit us at www.basilskitchenseattle.com

15920 West Valley Highway, Tukwila, WA 98188