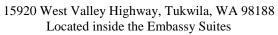
Father's Day Brunch



Sunday June 17th 2018

10:00am - 2:00pm





Breakfast & Entrée Items

Fluffy Scrambled Eggs w/ Chives **Basil's Skillet Potatoes and Garlic Whipped Potatoes** Buttermilk Biscuits w/ Country Sausage Gravy Smoked Bacon and Sausage, Cheese Blintzes Belgian Waffles with northwest berry compote and maple syrup Grilled Salmon w/puttenesca sauce, Steamed Vegetables Herb Roasted Pork Loin w/apple, thyme and onion pan jus Chilled Jonah Crab Claws w/ housemade cocktail sauce

Carving Station

Slow Roasted Prime Rib of Beef with Brioche rolls, au jus and creamed horseradish

Omelet Station

Made to order right in front of you! Pick from the following ingredients:

Fresh Eggs or Egg Beaters, Smoked Honey Ham, Bacon Bits, Diced Chicken, Tomatoes, Chopped Onion, Mushrooms, Diced Peppers, Shredded White Cheddar, Feta, Jalapeños, Salsa or Sour Cream

Display Items

Fresh Fruit Platter with berries Classic Caesar Salad with garlic crostini, shaved parmesan Arcadian Greens Salad with cucumbers, tomato and carrot Chipotle Ranch Potato Salad Norwegian Smoked Salmon w/cucumber, red onion, tarragon salad

Fresh, Homemade Breads

Petite Croissants, Assorted Muffins, Fruit Danish

Complimentary Beverages

Starbucks Coffee, Assorted Juices, Tazo Hot Tea

Dessert

Variety of Decadent Treats including: assorted cakes and pies, white chocolate bread pudding, chocolate mousse, cookies

Bottomless Bloody Mary's or Mimosa's \$5.00 per person

\$29.95 adults, **\$14.95** children (18% gratuity will be added to all parties of 6 or more guests)

For reservations call 425-227-9406 or visit www.basilskitchenseattle.com