

# Mother's Day Brunch

Sun, May 10, 2026 • Seatings from 9 am - 1 pm  
\$95/ages 14 and up; \$45/ages 5-14; Complimentary/ages 0-4

## Carving Stations

**Cedar River Farms Prime Ribeye**  
rosemary and garlic roasted prime rib,  
served with horseradish crème fraîche  
and a red wine demi **gf**

**Wild Alaskan King Salmon**  
dill and lemon cedar plank fillets,  
chimichurri compound butter **df gf**

**Carlton Farms Spiral Ham**  
orange and maple-glazed **df gf**

## Omelette Station

crafted with fresh organic eggs, with  
your choice of:

**protein:** bacon, chicken apple sausage,  
Canadian bacon

**additions:** rösti, Tillamook cheddar,  
feta, cherry tomatoes, chopped onions,  
peppers, pico de gallo, sour cream,  
avocado

## Cold Buffet

**Charcuterie Board**  
prosciutto, Genoa cotto salami,  
mortadella, pickled vegetables, burrata,  
Toma truffle cheese, Rogue Creamery  
Oregon Blue, dried fruits, grilled  
baguette

**Watermelon Cucumber Feta Salad**  
fresh watermelon, feta cheese, thinly  
sliced red onions, cucumbers with a  
honey vinaigrette dressing **gf v**

**Herbed Garden Pasta Salad**  
sugar snap peas, sundried tomatoes, red  
onions, cucumbers, parsley, mozzarella  
balls, red wine vinaigrette **v**

**Baby Spring Salad**  
pickled red onions, pickled fennel, fresh  
local strawberries and blueberries, goat  
cheese crumble, almond crunch, lemon  
blueberry vinaigrette **gf v**

## Hot Buffet

**Crab Cakes**  
Dungeness crab cakes  
with chimichurri aioli **df**

**French Toast**  
flambé caramelized bananas, spiced  
bourbon maple syrup, candied pecans

**Hashbrown Casserole**  
hashbrowns, green onions, mushrooms,  
sour cream, Tillamook cheese,  
cornflakes **gf v**

**Veggie Potato Hash**  
roasted potatoes, peppers, onions **vegan**

**Grilled Jumbo Asparagus**  
butter and garlic **gf v**

**Spring Quiche**  
caramelized onions, spinach,  
tomatoes, gruyère

**Morning Classics**  
buttermilk pancakes, scrambled eggs,  
pork sausage, applewood smoked bacon

**Mini Angel Food Cake**  
with local berries and lemon curd

**Paris Brest**  
puff pastry, boozy cream, topped  
with candied nuts

**Cheesecake Bites**  
with fruit compote

**Flourless Chocolate Torte**  
with chocolate ganache **gf**

## Sweets

Tetherow Members Receive 15% Discount

