



BELLPINE

Easter Brunch Menu

Seafood Display

Seafood Tower | PNW Oysters, Poached Shrimp, Jumbo Snow Crab Legs, Lingcod Ceviche

Caviars | Kaluga, Trout

Cocktail Sauce, Herb Mignonette, Hot Sauces, Lemon Wedges

Blinis, Crème Fraiche, Chives, Shallots, Egg White, Egg Yolks, Capers

Breakfast Display

Fruit Display | Sliced Seasonal Fruits, Fresh Berries, Tres Leches Overnight Oats with Berries,
Coconut Yogurt Parfaits & Granola

Omelet & Egg Station | Cage Free Eggs, Egg Whites, Tomatoes, Peppers, Mushrooms, Red Onion,
Jalapenos, Spinach, Asparagus, Ham, Bacon, Smoked Salmon, Cheddar Cheese, Goat Cheese,
Swiss Cheese

Lunch Display

Composed Mini Salads | Hazelnut-Sage Shortbread, Spiced Squash Purée, Rolled Squash,
Blue Cheese Mousse, Brown Butter Gastrique, Crispy Leek Nest, Sage Dust
Steelhead Lox, Pickled Accompaniments, Capers, Bagels, Cream Cheeses

Traditional Devil Eggs Platter

Antipasto Platter with Hummus | Grilled Asparagus, Roasted Peppers, Grilled Zucchini

Crudités with Buttermilk Ranch | Fresh Baby Carrots, Cucumber, Cauliflower

Cheese Platter's | 2 Hand-selected Oregon Cheeses, Local Jams, Honey, Artisanal Nuts

Charcuterie Platter's | 2 Locally Curated Meats, Marinated Olives, Pickles, Local Mustard
Crackers, Crostini, Sliced Baguette, Salted Butters

Carving Station | Salmon En Croute with Bearnaise Sauce, Alder Smoked Lamb Chops,
Chermoula Sauce, Herbed Prime Rib, Marionberry Demi Glace, and Horseradish

Hot Display

Creamy Lobster Benedict, Yuzu Hollandaise, Chives

Chicken Apple Sausage

Applewood Smoked Bacon

Herbed Marble Potatoes

Lemon Ricotta Pancakes with Berries, Warm Maple Syrup

Airline Chicken Herbed Beurre Blanc over Saffron Risotto

Agave Ancho Glazed Pork Tenderloin, Mezcal Infused Jus, Roasted Brussel Sprouts

Pastry Display

Egg Tart

Chocolate Devil Eggs

Chocolate Avocado Cream

Honey Cake Popsicles

Coconut Cream Sapphire

Carrot Patch Cake

Pineapple Upside Down

Matcha Opera

Raspberry and Basil White Chocolate Tart

Lemon Mousse Cups