## Mother's Day Brunch May 12, 2013

Artisan Croissants & Housemade Preserves & Butter Family Style Salad

Seattle Scramble\*
Ray's house smoked salmon
aged cheddar, red flannel hash, herb hollandaise

Puget Sound Hangtown Fry\*
Pacific oysters, Ray's house-smoked bacon crispy potato cake

Ray's Dungeness Crab Louis local crab, butter lettuce, tomatoes hard boiled egg, avocado, louis dressing

Wild Mushroom Frittata Caramelized onions, gruyère, local potatoes, thyme tomato-cucumber salad

Flourless Chocolate Cake Nutella ganache, banana ice cream

Strawberry Shortcake Almond biscuit, basil ice cream, fresh strawberries

30. per guest

Price includes croissants with accompaniments, family style salad, selection of entree, dessert, and one glass of champagne, mimosa or orange juice. Additional beverages, tax and gratuity not included.

Artisan Croissants & Housemade Preserves & Butter Family Style Salad

Grilled Alaskan King Salmon\* chive butter sauce, sautéed oyster mushrooms broccolini

Crab Cake Benedict\*
Poached eggs, dungeness crab
english muffin, herb hollandaise, asparagus

Seared Local Halibut Watercress salad, tarragon-lemon aioli spicy fried potatoes

Herb Rubbed Prime Rib of Beef\*
Mashed potatoes, glazed red onions, spring pea salad

Roasted Leg of Lamb Sautéed mushrooms, "pot roast" vegetables, syrah sauce

Flourless Chocolate Cake Nutella ganache, banana ice cream

Strawberry Shortcake Almond biscuit, basil ice cream, fresh strawberries

40. per guest

Price includes croissants with accompaniments, family style salad, selection of entree, dessert, and one glass of champagne, mimosa or orange juice. Additional beverages, tax and gratuity not included.

Executive Chef Wayne A. Johnson || Executive Sous Chef Joe Ritchie

<sup>\*</sup>Consuming raw or undercooked eggs, seafood or meats may increase your risk of foodborne illness. If this poses a health concern for you, please ask your server for further information.