



## HOLIDAY BRUNCH

Sunday, December 19, 2021

10 a.m. to 2 p.m.

### STARTERS

#### toast

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##### AVOCADO TOAST

pain de campagne, crushed pinkerton avocado, fried egg



#### greens

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##### CAESAR

baby gem, crispy prosciutto, boquerones, brioche crouton  


##### SCARLET BEET RAVIOLI

artisanal goat cheese, hazelnut, golden beet vinaigrette  

#### raw/ chilled

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##### OYSTERS

mongers fresh catch, ice wine mignonette, cocktail sauce 

##### SHRIMP & KING CRAB COCKTAIL

sweet onion salad, sriracha aioli, ketel one cocktail sauce

 gluten free

 vegetarian


eating raw or undercooked foods increases risk of foodborne illness

### ENTRÉES

#### griddles

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##### “KEVINS” BANANAS FOSTER FRENCH TOAST

pain de mie, kahlua flambé bananas, eggnog mascarpone 

##### CHICKEN AND WAFFLES

country fried jidori chicken, belgian waffles  
bourbon maple syrup, whipped rosemary butter

##### TEEMU’S “BRUNCH” BURGER

american wagyu beef and house sausage, kurobuta pork belly  
fried egg, avocado, butter lettuce, tomato, baconaise, frites

#### eggs

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##### STEAK BACON AND EGGS

6oz prime filet mignon, crispy pork belly  
poached eggs, toast points

##### SELANNE HOUSE OMELETTE

bacon, ham, avocado, sungold tomato, crème fraiche

##### SELANNE’S BENEDICT



nueske’s ham, poached egg, avocado, tomato marmalade  
house hollandaise, croissant

### SIDES



#### potatoes/ grains

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##### HASH BROWNS AU GRATIN

yukon potato, crucolo cheese, scallion  

##### WHITE GRITS

whole hominy grits, tillamook white cheddar  


##### BACON & EGGS POUTINE

white cheddar, fried egg, lardon, chipotle aioli


#### sweets

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##### SUGAR AND SPICED BEIGNETS

salted caramel eggnog 

##### GINGERBREAD SPICE STICKY BUN

housemade cinnamon roll, cream cheese frosting 

We procure our steaks and proteins only from farms that practice humane, antibiotic- and steroid-free raising techniques. We believe in supporting local farms and fisheries, which practice sustainability and pesticide-free growing.