

CITY VIEW BRUNCH

Saturday and Sunday 9:30AM to 1:30PM

Welcome to the Palisade Weekend Brunch! We are proud to offer a wide selection of the very best local and seasonal foods with unlimited return trips through the buffet. Artfully prepared and lavishly presented, our menu changes with the seasons but always includes an assortment of housemade pastries and cakes, seasonal fruits and salads, cured meats and local and imported cheeses. Includes coffee, tea or juice.

—Adults \$52 | Seniors \$48 | Children 5-11 \$16 | Children 4 and under Free —

ENDLESS MIMOSAS

Our free-flowing bottomless mimosa bar features house sparkling wine, seasonal fruit, an assortment of fresh squeezed and housemade juices like tangerine chai, apple cider & pineapple ginger. \$10

BLOODY MARYS

Made with our signature Bloody Mary mixes and garnished with seasonal housemade pickles \$9

Classic with vodka, smoked celery salt - Hot Jalapeño with pepper vodka, herbed salt - Michelada with tequila, lager style beer, habaero syrup, kosher salt, ancho chile powder - Bacon Mary with bacon vodka, smoked sea salt

Sample menu below. Actual items vary by season.

SEAFOOD SELECTIONS*

Our pristine chilled seafood offerings include:

Dungeness Crab - Poached Prawns - Seasonal Hood Canal Oysters - House-Cured Salmon - Seasonal Poke - Lomi Salmon - Sauce Mignonette - Louie Dressing - Spicy Cocktail Sauce

Handmade sushi:

Crab & Avocado Rolls - Smoked Salmon Rolls - Assorted Nigiri and Inari - Vegetable Rolls - Edamame

ASSORTED SALADS

An inviting array of specialty housemade salads and fresh fruit:

Caesar - Pea - Waldorf - Kale & Apple - Winter Squash - Sbruzzapretti Pasta - Quinoa - Honey Roasted Pears - Cinnamon Apples - Cranberry Citrus Compote - Seasonal Tropical Fruits

CHARCUTERIE & ARTISAN CHEESES

Only the best will do. A delicious arrangement of premium meats, cheeses and accompaniments:

Molinari Salami and Pepperoni - Prosciutto - Canadian Bacon - Tillamook® Cheddar - Rogue River Blue Cheese - Fresh Mozzarella - Laura Chenel Goat Cheese - Brie - Rotating Selection of Local Cheeses - House-Pickled Vegetables - Essential Bakery Rosemary Crackers - Seasonal Condiments - Mixed Nuts - Marinated Olives

SIGNATURE ENTREES*

From The Griddle: Brioche French Toast - Sourdough Pancakes - Macadamia Nut Pancakes - Housemade Syrups - Fruit Compotes - Whipped Mascarpone and Butter

Farm Fresh Eggs: Cooked-To-Order Omelettes with Applewood Smoked Bacon - Canadian Bacon - Dungeness Crab - Ull's Sausages - Fresh Vegetables - Tillamook® Cheddar - Swiss - Jack - Parmesan

Palisade Benedicts*: Featuring Classic with Canadian Bacon, Florentine with Market Tomatoes and Spinach or House-Cured Salmon - all on a freshly toasted English muffin with hollandaise sauce. (Please order Palisade Benedicts from your server.)

Main Courses**: Fresh Seafood - Beer Battered Fish - Roast Chicken with Madeira jus - Housemade Biscuits and Gravy - Green Curry Clams and Mussels - Beef Yakisoba - French Green Beans - Jasmine Rice - Asparagus - Tillamook® Cheddar Au Gratin Potatoes

Carving Station*: Herb Crusted Prime Rib - Carlton Farms Honey Mustard Glazed Ham - House Jus - Fresh Horseradish - Flavorful Sauces

SWEET ENDINGS

Dip your favorite treats into our chocolate and caramel fountains - enjoy a wide selection of freshly prepared seasonal desserts, including our famous Crème Brûlée

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.

Palisade includes a living wage charge in your bill to offset the cost of Seattle's minimum wage. This is not a charge for services provided. For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.