

Shore Lodge

MCCALL, IDAHO



Brunch 2024

SOUP & SALAD

BUTTERNUT SQUASH & MAPLE SOUP

Chai Spiced Crème Fraiche

FALL GREENS SALAD

Cranberries / Shaved Fennel / White Balsamic Vin

ARUGULA & POACHED PEAR SALAD

Candied Walnuts / Point Reyes Blue / Frisee / Port Vinaigrette

DEVEILED EGGS W/ Bacon Jam

MELON & FRESH BERRY DISPLAY W/ Assorted Sauces

SEAFOOD TABLE

OYSTERS / SHRIMP COCKTAIL / CRAB LEGS

Lemon / Cocktail / Horseradish / Mignonette

BRUNCH SELECTIONS

CHEF ATTENDED OMELET STATION

*Ham / Sausage / Basque Chorizo / Bacon / Diced Onion / Mushrooms / Bell Peppers
Diced Tomatoes / Spinach / Cheddar / Swiss / Goat Cheese*

FARM FRESH SCRAMBLED EGGS / BACON / TURKEY SAUSAGE / & PORK LINKS

CRISPY POTATOES O'BRIEN / BAKED CARAMEL & CINNAMON FRENCH TOAST

CHEF ATTENDED CARVING STATIONS

GINGER & PINEAPPLE GLAZED SNAKE RIVER FARMS HAM

CIDER BRINED TURKEY

MAPLE BOURBON GLAZED SALMON

SIDES

ROASTED GARLIC MASHED POTATOES / SAGE STUFFING

DOUBLE CHEDDAR MAC & CHEESE / GREEN BEAN CASSEROLE

DESSERT STATION

PUMPKIN CHEESECAKE * GF

Cinnamon Pecan Crust / Maple Chantilly

CHOCOLATE PECAN PIE W/ Vanilla Bean Chantilly

WARM CARAMEL APPLE CRISP *GF (DF / VEGAN OPTIONAL (OMIT ANGLAISE)

Cinnamon Oat Crisp / Cinnamon Vanilla Anglaise

TRADITIONAL THANKSGIVING PASTRIES & BREADS

CRANBERRY CREAM PUFF / BREAKFAST BREADS / MINI MULTI GRAIN CROISSANTS

MINI CHOCOLATE CROISSANTS / PUMPKIN BREAD

COCONUT RASPBERRY COFFEE CAKE *GF / DF / VEGAN

HUCKLEBERRY JAM / APRICOT JAM / WHIPPED SALTED BUTTER

55./PP 26. KIDS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please advise your server if you have any allergens so we are aware.

10.25.24