



THE HISTORIC  
DAVENPORT  
HOTEL

AUTOGRAPH COLLECTION  
HOTELS

# The Historic Davenport Hotel Easter Brunch

The Historic Davenport Hotel • 10 South Post Street, Spokane, WA 99201 • 509.789.6848 • Reservations: [opentable.com/the-davenport-signature-buffet](https://opentable.com/the-davenport-signature-buffet)  
Easter Sunday Brunch 9 AM–3 PM | Complimentary valet parking with \$25 minimum purchase when dining  
Large parties welcome | Adults \$64.95 per person | Children 6-12 per person \$24.95 | Under 6 Complimentary

## DAVENPORT ARTISAN BREAD AND BREAKFAST PASTRY DISPLAY

SEASONAL SELECTION OF SLICED FRUIT AND BERRIES GF, V

BREAKFAST ACTION STATIONS with Eggs made-to-order, Waffles, and Pancakes, Assorted Topping and Garnishes

COCONUT POUND CAKE FRENCH TOAST with Macadamia Nuts\*\* and Mango Syrup

TRADITIONAL EGGS BENEDICT with Hollandaise

SPINACH AND GOAT CHEESE FRITTATAS GF

HICKORY SMOKED BACON AND PORK SAUSAGE

YUKON GOLD POTATO BREAKFAST HASH GF, V

CLASSIC CAESAR SALAD with Parmesan Crisps

COUSCOUS SALAD with Pancetta, Artichokes, and Cucumbers

FIELD GREEN SALAD with Seasonal Berries and Feta Cheese GF, V

POACHED GULF SHRIMP DISPLAY GF Served with Classic Cocktail Sauce, Louie dressing, Tarragon Remoulade, Soy-Wasabi Aioli, and Tabasco Mignonette

CHEESE BOARD-SELECTION OF CHEESES FROM AROUND THE WORLD, served with Gourmet Crackers, Lavash and Sliced Baguette

CLASSIC CRUDITÉ GF Seasonal Vegetables served with Ranch Dressing and Hummus

CHARCUTERIE DISPLAY Salami, Prosciutto, Mortadella, and Capicola, served with Pickled Vegetables and Mustards

INDIVIDUAL YOGURT SMOOTHIES AND PARFAITS

HOUSEMADE LOX\* Individual Housemade Lox\* with Shaved Asparagus GF

STRAWBERRIES Individual Strawberries with Avocado and Basil V

MARINATED FETA CHEESE Marinated Feta Cheese Shooters with Eggplant and Olives GF, V

WILD MUSHROOM STROGANOFF with Cremini Mushrooms and Spaghetti Squash GF, V

ROAST PORK LOIN Stuffed with Herbs and Provolone Served with Roasted Red Pepper Sauce, Fusilli and Olive Tapenade

GRILLED PRIME STRIP LOIN\* with Gorgonzola Mash and Caramelized Onion Gravy GF

## THE CARVERY

DAVENPORT SALT AND HERB CRUSTED PRIME RIB\* with Au Jus and Horseradish Cream GF

PINEAPPLE GLAZED PIT HAM with Stone ground Mustard and Orange Chutney GF

## DESSERT STATIONS AND DISPLAY

FEATURING FUN COOKIE CONES filled with White or Dark Chocolate Mousse with a Decorate-Your-Own Sprinkle and topping station

ASSORTED MINI FRENCH PASTRIES Tartlettes, Gourmet Tea Cakes, Petits Fours, Truffles, and other Chocolate Easter treats

TWO CHOCOLATE FOUNTAINS Choice of Dark or Milk Chocolate, Served with a variety of Fresh Fruit, Marshmallows, and Cookies


## CHILDREN'S BUFFET

CRISPY TURKEY TENDERS with BBQ Sauce, Ranch, and Ketchup

MACARONI AND CHEESE GRATIN

MINI CHEESEBURGERS\*

FRESH FRUIT SKEWERS GF, V

 This item is prepared gluten free. Please inform your server if a person in your party has a food allergy or special dietary need (e.g., gluten intolerance).

\* This item may be served raw or under cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

\*\* This item contains nuts or nut products.