



**JOIN US FOR MOTHER'S DAY BRUNCH**

**MAY 10TH, 2026**

10:30AM-2:30PM. Last seating at 2PM

\$80 Adults | \$40 Kids (Ages 5-12)

Children 4 & under Free

A 20% Service Charge is Added to all Checks

Table Time Limit:

Parties 1-4 guests – 75 minutes

Parties Larger than 5+ guests – 90 minutes

Reservations Required

Please E-mail — [Eques@hyatt.com](mailto:Eques@hyatt.com)

**THE COLD TOP**

CEDAR PLANK SALMON, RED ONION, LEMON WEDGES, HEIRLOOM TOMATOES,  
CREAMY DILL SAUCE, PICKLED GINGER, (D)

SLICED WATERMELON, PINEAPPLE & FRESH MIXED BERRIES

SALUMI ARTISAN CURED MEATS AND PNW REGIONAL CHEESE (D)(G)

**BUILD YOUR OWN SALAD BAR**

ROMAINE WITH SPRING GREENS, GRAPE TOMATO, RED ONION, MATCHSTICK CARROTS,  
GOAT CHEESE, TOASTED SUNFLOWER SEEDS, GARLIC HERB CROUTONS, DRIED APRICOTS,

FRESH HERB ITALIAN DRESSING (D, N)

ROASTED POBLANO RANCH DRESSING (D)

VIETNAMESE POTATO SALAD

**THE HOT TABLE**

MOROCCAN LAMB STEW

GRILLED GERMAN SAUSAGE WITH KALE AND YUKON POTATOES (D)

BAKED STEELHEAD WITH LEMON GARLIC BUTTER (D)

ARROZ CON POLLO (D)

ARGENTINIAN BEEF TIPS WITH CHIMICHURRI

ORECCHIETTE WITH PISTACHIO PESTO (N)

ROASTED CAULIFLOWER AND CARROTS WITH SPICED LENTILS

**BREAKFAST SELECTION**

SCRAMBLED EGGS (D, E)

BUTTERMILK PANCAKES (D, G, E)

CORNED BEEF HASH

NATURAL UNCURED BACON

ULI'S PORK SAUSAGE

ULI'S CHICKEN APPLE SAUSAGE

ROASTED GARLIC FINGERLING POTATOES

SMOKED SALMON BENEDICT WITH

BEARNAISE SAUCE (G)

**SEAFOOD DISPLAY**

CRAB CLAWS

COURT BOUILLON SHRIMP

COCKTAIL SAUCE

TARTAR SAUCE (D)

LEMON WEDGES

**ARTISAN BREADS AND PASTRIES**

FRENCH BAGUETTE (G)  
RUSTIC POTATO ROLLS (G,D,E)  
ROASTED GARLIC LOAF (G)  
BRIOCHE ROLLS (G,D,E)  
BUTTER CROISSANTS (G,D,E)  
ASSORTED DANISH (G,D,E,N)  
LEMON BLUEBERRY MUFFINS (G,D,E)  
CHOCOLATE HAZELNUT BEIGNET (G,D,E,N)

**FRESH MADE GOURMET WAFFLES (D,G,E)**

WHIPPED CREAM, WHIPPED BUTTER, CLASSIC MAPLE SYRUP, MIXED BERRIES, CANDIED PECANS,  
SPRINKLES, OREO CRUMBLES, BACON CRUMBLES, MINI CHOCOLATE CHIPS

**SOUP**

NEW ENGLAND CLAM CHOWDER

**CARVING STATION**

ROASTED GARLIC HERB BUTTER PRIME RIB  
CRIMINI MUSHROOM RED WINE DEMI-GLACE  
CREAMY HORSERADISH SAUCE

**MADE TO ORDER OMELETS (E,D)**

HAM, CHICKEN SAUSAGE, BACON, ONIONS, PEPPERS, TOMATOES, MUSHROOMS, SPINACH,  
JALAPENOS, JACK CHEESE, CHEDDAR CHEESE, SWISS CHEESE, CAGE FREE EGGS  
CAGE FREE EGG WHITES

**DESSERTS**

PEACHES AND CREAM TART (G,D,E)  
VEGAN CHOCOLATE POT DE CRÈME (VN,GF)  
MINI VANILLA BEAN CHEESECAKE WITH STRAWBERRY COMPOTE (G,D,E)  
COCONUT MANGO TAPIOCA (VN,GF)  
RASPBERRY CHOCOLATE MOUSSE TARTLET (G,D,E)  
GLUTEN FREE CHOCOLATE CHIP COOKIES (GF,E)

**KID'S TABLE**

CHICKEN NUGGETS WITH KETCHUP, RANCH, AND MUSTARD (G)  
CREAMY FOUR CHEESE ARANCINI (G)  
MINI BALL PARK FRANKS (G)  
TATER TOTS

**\*\*ALLERGEN NOTE**

D: DAIRY / G: GLUTEN / N: NUTS E: EGG / S: SEEDS  
MEAL INCLUDES NON-ALCOHOLIC BEVERAGES.

A 20% SERVICE CHARGE IS ADDED TO ALL DINE-IN CHECKS.  
A SELECTION OF BEER AND WINE WILL BE AVAILABLE A LA CARTE'.