

**Mother's Day Brunch Sunday, May 14, 2017**  
**by Pacific Grill Events & Catering at Tacoma Art Museum**

**Plated Menu**

10:15 am, 11:45 am, and 1:15 pm reservations

**Pre-Set**

**Seasonal fruit and cheese plate**

Triple-cream brie and Tillamook sharp cheddar with melon, grapes, and berries

**Tartlets and truffles**

Selection of house-made tartlets and chocolate truffles from our pastry chef

**Plated Menu**

**Quiche and greens**

Flaky pastry crust with cage-free eggs, gruyere, and roasted peppers with arugula salad

**Prime rib and cage-free eggs**

8 oz. med-rare prime rib with 2 cage-free scrambled eggs, pacific grill hash-browns, and horseradish

**King salmon**

Grilled king salmon with local asparagus, pacific grill hash-browns, and lemon hollandaise sauce

**1502 breakfast**

Choice of Nueske's applewood-smoked bacon, carved ham, or chicken sausage links with 2 cage-free scrambled eggs and pacific grill hash-browns

**Crab and asparagus frittata**

Cage-free eggs, mushrooms, spring asparagus, feta cheese, and fresh crab with arugula salad

**Baked french toast**

Brioche baked with berries, streusel topping, blueberry coulis and maple syrup  
Choice of Nueske's applewood-smoked bacon, carved ham, or chicken sausage links

**Crêpes**

House-made crêpes, orange, pistachios, cherry cream cheese, and glaze