

Mother's Day Champagne Brunch

SUNDAY, MAY 12

*Start a family tradition and join us on
Mother's Day!*

Reservations 10:00am-2:00pm

Adults 12 & Over \$39 • Children Ages 6-11 \$12

Children 6 & Under Free

Menu

Golden Beet Salad

Mixed greens, roasted golden beets, pickled onion, toasted pumpkin seeds, whole grain mustard vinaigrette

Caprese Skewer

Cherry tomato, Cilgini mozzarella, fresh basil, drizzled with balsamic reduction

Cooper Deviled Eggs

Traditional deviled eggs with sour cream, bacon & chives

Popovers - Romano Cheese and Fresh Herb

House made popovers with Romano cheese and fresh herbs

Fresh Fruit Platter

Pineapple, strawberry, grapes, melon

Golden Potatoes O'Brien

Yukon gold potatoes, red bell pepper, red onion, parsley oil

Classic Scrambled Eggs

Light & fluffy scrambled eggs

Grilled Asparagus

Asparagus, grilled and brushed with roasted garlic oil

French Toast

French toast made from house baked bread w/ fresh strawberries and whipped cream

Lemon & Dill Baked Salmon

Coho Salmon, topped with fresh dill and lemon slices, drizzled in honey butter and baked

Honey Mustard Glazed Black Forest Ham

Black forest ham glazed with honey and whole grain mustard

Cheesecake Squares

Traditional Cheesecake with a variety of sauces

Strawberry Cream Puffs

House made choux à la crème, stuffed with strawberry cream

Champagne and Mimosas

For adults 21 and over



Located 12 miles North of Mt. Hood Meadows on Hwy 35

541.352.6692 :: CooperSpur.com :: Info@CooperSpur.com