

Christmas Day Brunch

FRESHLY BAKED BREAKFAST PASTRIES BUTTER AND PELLONI FARM PRESERVES
SEASONAL FRUIT PLATE ASSORTED FRESH FRUIT
CHEESE AND CHARCUTERIE LOCAL SELECTION OF CHEESE AND CHARCUTERIE
LOCAL SHELLFISH PLATTER LOCAL OYSTERS & CLAMS, CHILLED SHRIMP,
COCKTAIL SAUCE, MIGNONETTE

First Course

Select One

SMOKED SALMON TARTINE TOASTED BAGUETTE, HERB CREAM CHEESE,
CRISPY CAPERS, PETIT SALAD
OSETRA CAVIAR - \$30 SUPPLEMENT
BABY KALE SALAD DRIED CRANBERRIES, TOASTED WALNUT, ROASTED
BUTTERNUT SQUASH, SHAVED RED ONION, DIJON VINAIGRETTE
GREEK YOGURT PARFAIT CHIA SEED, OAT MILK, CARAMELIZED BANANA
ROASTED CHESTNUT SOUP BACON, CELERY

Main Course

Select One

EGGS ANY STYLE CHOICE OF: APPLEWOOD SMOKED BACON, MAPLE SAUSAGE, BLACK FOREST
HAM, CHICKEN-APPLE SAUSAGE. COMES WITH HOMESTYLE MARBLE POTATOES
TRADITIONAL EGGS BENEDICT BLACK FOREST HAM, TOASTED ENGLISH MUFFIN, HOLLANDAISE
SAUCE
SURF & TURF OPTION- 4OZ FILET MIGNON, BUTTER POACHED LOBSTER - \$35 SUPPLEMENT
EGGS VOL AU VENT SCRAMBLED EGGS, PUFF PASTRY, BREAKFAST POTATOES, SAUCE CHORON
ROASTED ROOT VEGETABLE HASH MARBLE POTATOES, SQUASH, PEARL ONION, POACHED EGGS,
HOLLANDAISE
BRIOCHE FRENCH TOAST APPLE, SPICED PECANS, CINNAMON & SUGAR
PAN SEARED ATLANTIC SALMON GOLDEN QUINOA, HONEY ROASTED CARROT, SHAVED FENNEL
SALAD

Desserts

SANTA'S CHRISTMAS COOKIES
HOT CHOCOLATE CUPCAKES
SPICED CRANBERRY MOUSSE TART
GINGERBREAD ICED BUNDT CAKE
CANDY CANE CHOCOLATE BARK
FLOURLESS CHOCOLATE EGGNOG MOUSSE CAKE