

DECEMBER 25 | SEATINGS @ 11 AM & 2 PM

A Holly Jolly BRUNCH



AM FAVORITES

PANCAKES & FRENCH TOAST

Strawberry Compote | Warm Maple Syrup | Hazelnut Butter

QUICHE LORRAINE

Applewood Smoked Bacon | Breakfast Sausage

SCRAMBLED EGGS

Cream Cheese | Chives

FRESH CUT FRUIT & BERRIES

SEA LEGS

Poached Shrimp | Mussels | Smoked Salmon | Ahi Poke
Cocktail Sauce | Lemons | Ponzu | Wasabi Crème Fraîche

BOUILLABAISSE

Mussels | Scallops | Shrimp | Sea Bass | Saffron Broth

GREEN THUMB

CHINESE CHICKEN SALAD

Napa Cabbage | Cashews | Ginger Dressing | Hoisin

JUMBO ASPARAGUS

Goat Cheese | Lemon Oil | Arugula | Sherry Reduction

VINE RIPENED TOMATOES

Buffalo Style Mozzarella | Fresh Basil | Balsamic

WILD ARUGULA

Organic Baby Greens | Red Onions | Feta Cheese | Fig Balsamic Vinaigrette

ARTISANAL CHEESE BOARD

Mostarda di Cremona | Olives | Focaccia | Grilled Olive Bread

CARVED & BRAISED

ROASTED FREE-RANGE TURKEY

Giblet Gravy | Cranberry Sauce

BERKSHIRE HAM

Honey Bourbon Glaze

GARLIC SALT-CRUSTED PRIME RIB OF BEEF

Creamed Horseradish | Beef Jus

SIDES

Mushroom Risotto | Mashed Potatoes | Green Beans | Butternut Squash
Traditional Sage & Giblet Stuffing

SWEETS

Christmas Yule Log | English Toffee Pudding | Christmas Cookies
Pumpkin Pie & Pecan Pie | Flourless Chocolate Cakes
Cinnamon Apple Pie | Butterscotch Pot De Creme

KIDS BUFFET

Cheesy Noodles | Tater Tots | Meatballs & Tomato Sauce | Steamed Broccoli

\$75 per adult | \$35 per child ages 5 - 12

Pricing excludes tax and gratuity.