



CHRISTMAS BRUNCH MENU

\$70 ADULTS \$32 CHILDREN

Local and Imported Selection of Cheeses
Arrangement of Cured Meats, Salamis, and Pâté
Crostinis, Crackers, and Fresh Breads

CHILLED SEAFOOD DISPLAY

Poached, Spice-Rubbed Shrimp
East Coast Oysters on the Half Shell
Citrus-Marinated Crab Claws
Rémoulade, Lemons, Cocktail Sauce, and Mignonette

SALAD DISPLAY

Baby Greens with Poached Pears, Candied Pecans, Dried Cranberries, White Balsamic Vinaigrette
Braised Farro Salad, Toasted Pepitas, Crumbled Goat Cheese, Pomegranate Vinaigrette
Trio of Deviled Eggs: Bacon and Chive, Black Truffle, and Pickled Carrot
Smoked Salmon Display with Traditional Accompaniments

BRUNCH STATIONS

La Pâtisserie Quiche Selection: Brown Butter Mushroom, Quiche Lorraine, Crustless Spinach and Gruyère
Pastry Display of Petite Blueberry Muffins, Croissants, Butterscotch Brioche, Chocolate Croissants
Pancakes
Chicken & Waffles, Chili-Infused Syrup, Chantilly Cream, Fresh Strawberries
Applewood-Smoked Bacon and Chicken Apple Sausage
Cheese Blintzes with Cranberry Jam

CARVING STATIONS

Thyme and Garlic-Roasted Prime Rib, Caramelized Cipolini Onions, Rosemary Potatoes, Winter Vegetable Gratin
Slow-Roasted Leg of Lamb, Fig and Mint Jus, Mushroom and Sage Stuffing

DESSERT

Santa's Hat
Pecan Tart
The Present
Lemon Meringue Tart
Mini Yule Log