



## CHRISTMAS DAY BRUNCH

Saturday, December 25, 2021

11:00 a.m. - 4:00 p.m.

Adults \$65 | Kids 12 and under \$25

Kids 6 and under eat free

### STARTERS

Freshly made Breakfast Breads including croissants, danish, and donuts

Assorted Jams, Honey and Butter

Fresh Seasonal Fruits

Chia and Berry Parfaits with coconut and almonds

Arugula and Chicory Salad with shaved apple, pumpkin seeds, feta cheese, roasted squash, apple vinaigrette

Roasted Beet Salad with hazelnuts, shaved fennel, goat cheese, grapes, pickled red onions, red wine dressing

Farro and Mushrooms Salad with artichoke hearts, cranberries, watercress, basil, lemon vinaigrette

### SEAFOOD & ARTISINAL CHARCUTERIE BOARD

Poached Shrimp

Spicy Crab Salad

Oysters on the Half Shell

Housemade Gravlax and Smoked Salmon with traditional garnishes, mini bagels

Chili and Lemongrass marinated Calamari Salad

Poke

Ceviche

Assorted Local Salumi with jamon, california cheeses, nuts, fruit compote

Artisan Bread

### THE MAIN EVENT

Grilled Flank Steak Benedict with spiced tomato compote and chipotle hollandaise

Roasted Apple and Raisin Bread Pudding with bourbon vanilla cream sauce

Assorted Quiche

Green Chili and Roasted Corn Chicken Potpie served with an herb puff pastry crust

Slow Roasted Porchetta with sage and fennel pollen

Roasted All Natural Turkey

Roasted Salmon with baby bok choy, roasted carrots, edamame, sweet miso butter sauce, sesame seeds

### ON THE SIDE

Roasted Creamer Potatoes with herb butter

Applewood Smoked Bacon and Breakfast Sausage

Ginger and Molasses Glazed Root Vegetables

Roasted Butternut Squash with curry butter and cilantro

Creamed Spinach with cheese curds and herb panko

Traditional Stuffing

Corkscrew Pasta Mac and Cheese with smoked mozzarella, aged white cheddar, cheese cracker crust

### CHEF'S SELECTION OF HOLIDAY DESSERTS