



Christmas Brunch

FIRST COURSE

Choice of:

CRAB LOUIE SALAD GF

Jumbo Lump Crab Meat, Avocado, Iceberg Lettuce, Pickled Onion, Radishes, Sliced Cucumbers, Tomato Concassé, Boiled Egg, Remoulade Sauce

CAESAR SALAD

Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Anchovy Dressing

SECOND COURSE

Choice of:

LOBSTER BISQUE SOUP WITH COGNAC CRÈME FRAÎCHE GF

TURKEY CHILI GF DF

Jalapeño Cornbread

ENTRÉES

Choice of:

TRADITIONAL EGGS BENEDICT

English Muffin, Poached Egg, Canadian Bacon, Hollandaise Sauce

BRANZINO GF

Seared Branzino, Cauliflower Gratin, Butternut Squash, Tri-Color Cauliflower, Brown Butter

VEGAN LEGUME BOWL WITH PORTOBELLO STEAK GF DF

Lentils, Edamame, Peas, Black Beans, Thai Curry Sauce

SLOW-BRAISED SHORT RIB GF

Truffle Mashed Potatoes, Foraged Mushrooms, Braised Leeks, Baby Carrots

DESSERT

Choice of:

YULETIDE LOG CAKE

PANETTONE CAKE

Amaretto Sauce, Vanilla Ice Cream

————— \$64++ PER PERSON —————

GF — Gluten Free DF — Dairy Free

An 18% automatic gratuity will be added to the final check for holiday brunchess.

Be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. Please let a manager know of any food sensitivities or allergies that you may have.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.