



Christmas 2018

Tuesday, December 25, 2018

Time: 12am-3pm

\$125 per adult \ \$35 children ages 5-12

Children 4 and under complimentary

Price includes bottomless Bloody Marys and Mimosas

Eau Bakery

Breakfast Pastries, Croissants, Chocolate Croissants, Apple Coffee Cake
Gluten Free Cranberry Muffins, Pumpkin Muffins, Pecan Sticky Buns
House-Made Pop Tarts, Gingerbread Madalines
Artisanal Toast, Plain, Everything, & Wheat Bagels
Date Thyme Loaves, Tomato Oregano Focaccia
Seasonal Flatbreads, Seasonal Accoutrements

Delicatessen

Imported & Domestic Cheeses,
Marcona Almonds, Grapes, Quince, Candied Almonds
Local Honeycomb, Assorted Crackers
Assorted Cured Meats, Olives, Cornichons, IPA Mustard, Giardiniera, Rustic Breads

Raw Bar

Jumbo Prawns, Crab Claws, East Coast Oysters, Ceviche
Mango Cocktail, Mustard Aioli, Champagne Mignonette

Composed Salads

Kale Caesar Salad, Parmesan, Garlic Crouton, Traditional Dressing
Baby Spinach, Strawberries, Chevre, Red Onion, Walnut Vinaigrette
Mushroom Salad, Roasted Wild Mushrooms, Red Peppers, Arugula, Asparagus, Sherry Vinaigrette
Grilled Vegetable Antipasti, EVOO, Aged Balsamic
Hearts of Palm, Citrus, Pickled Red Onion, Watercress, Toybox Tomatoes, Fine Herb Dressing

Egg & Omelet Station

Crepes

Fresh Berries, Vanilla Bean Chantilly
Nutella, Banana
Smoked Ham, Emmenthal Cheese
Wild Mushroom, Arugula, Brie



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Carving

Gingersnap Crusted Ham, Apple Raisin Chutney, Plum Mustard, Brioche, Pretzel Rolls
Whole Roasted Salmon En Papillote, Melted Fennel, Leeks, Caperberry Relish
Tenderloin Au Poivre, Cognac Cream

Bistro Kitchen

Bacon, Sausage, Cioppino
Crispy Duck, Chestnut Bread Pudding, Sour Orange Emulsion
Olive Cured Lamb, Couscous, Broccoli Rabe, Preserved Lemon
Grilled Swordfish, Cannellini Cassoulet, Tomato Crudo
Wood Fired Broccoli, Anchovy Butter, Herbed Crumbs
Root Vegetable Gratin, Beemster Mornay
Buttermilk Chive Whipped Yukon Potatoes

Children's Offerings

Mac N Cheese, Chicken Tenders, French Fries, Cheese Pizza

Dessert Display

Grinch Cupcakes, Gingerbread Man Cheesecake
Bouche De Noel, Eggnog Crème Brûlée, Holiday Cookies
Candy Cane Panna Cotta, Figgy Pudding
Brown Butter Pear & Cranberry Cobbler, Hot Chocolate Mousse
White Chocolate Raspberry Torte, Candy Cane Fudge Brownies
Chocolate Pecan Tart, Maple Bourbon Croissant Pudding