



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

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