



## Christmas Day Brunch

Wednesday, December 25, 2019 | 11 a.m. - 8 p.m.

Adults (10+) \$46.95, Children (4-9) \$20.95 (Children under 3 are Complimentary)

Non-alcoholic beverages included. Tax and an automatic gratuity of 18% will be added to all checks. Gluten Free Options Are Marked (GF)

### Carving

Sage & Butter Basted Turkey with Giblet Gravy  
Honey Glazed Pit Ham with Pineapple Cherry Chutney  
Slow Roasted Rack of Lamb w/ Mint Béarnaise  
Prime Rib with Thyme and Garlic Au Jus

### Seafood

Verna Lemon Poached Shrimp Cocktail  
Snow Crab Claws & Caviar  
Smoked Salmon & Smoked Trout

### Eggs and Omelets to Order

Ham/ Sausage/ Bacon/ Mushroom/ Onion  
Peppers/ Broccoli/ Spinach/ Cheeses

### Accompaniments

Mashed Yukon Gold Potatoes  
Candied Sweet Potatoes  
Roasted Fingerling Potatoes w/ Peppadews & Aioli  
Apple and Cranberry Cornbread Stuffing  
Green Bean Almandine  
Broccoli and Cauliflower Gratin  
Grilled Asparagus with Roasted Garlic  
Buttered Corn and Peas with Cipollini Onions  
Roasted Brussel Sprouts w/ Maple Bacon  
Traditional Eggs Benedict w/ Hollandaise

House Made Cranberry Sauce  
Composed Caesar Salad  
Fresh Garden Salad  
Antipasti Platter  
Vegetable Crudit e  
Assorted Cheeses  
Fruit Salad with Fresh Mint and Lime  
Chef's Seasonal Composed Salad

### Children's Menu

Chicken Tenders/ Mini Corn Dogs/ House Made Macaroni and Cheese/ Tater Tot Casserole/ Cheese Pizza

### Desserts

Exquisite desserts made in house by our talented bakers including:

Assorted Seasonal Pies/ Classic Petite Fours/ Individual Pastries/ assorted Cakes and Cookies  
Caramel Bread Pudding with Bourbon Glaze/ Chocolate Fountain with an assortment of fruits and sweets