Christmas Day Brunch  
Friday, December 25th, 2020  
10:30 AM – 1:00 PM

TO BEGIN

Maple Ginger Butternut Squash Soup (V) (GF)  
Pumpkin Seed, Chives

Pomelo Pecan & Arugula Salad (V) (GF)  
Heirloom Radish, Parsnip Puree, Lemon Balsamic

Avocado & Shrimp Salad (GF)  
Marie Rose, Micro Greens

Pan Seared Salmon Crab Cake with Salata Marouli  
Avocado, Crisp Romaine, Feta Crumble, Choux Crouton, Citrus, Cucumber Dill Yogurt

Pate Campagne with Sundried Cherries and Pistachio  
Preserved Winter Vegetable, Pickled Pear, Sourdough Crostini

ENTRÉES

Roasted Turkey Roulade  
Turkey Stuffing Terrine, Asparagus, Heirloom Carrots, Vanilla Yam Puree, Cranberry Compote, Natural Jus

Dungeness Crab & Arugula Eggs Benedict  
Twice Cooked Potatoes, Grilled Tomato, Roasted Potato, Hollandaise

Brioche French Toast  
Foie Gras, Crispy Bacon, Turkey Sausage, Pure Québec Maple Syrup

Slow Roasted Alberta AAA Striploin with Spanish Tortilla (GF)  
Baby Kale and Radish Salad, Almond Romesco

Duck Confit Hash with Soft Poached Egg  
Corn, Sweet Potato, Onion, Red pepper, Sauce Maltaise

Perigord Truffle on Creamy Scrambled Eggs with Garlic & Herbs Cheese (V)(GF)  
Maitake Mushrooms, Broccolini, Roasted Sunchokes, Confit Potatoes

Freshly Brewed Artisanal Italian Coffee or Tealeaves Tea

Seasonal Dessert Selection

Festive Petit Fours

$79 per guest  
Children 12 & under $40  
gratuity and taxes not included

Executive Chef Montgomery Lau

(V) Vegetarian     (GF) Gluten-Free

We respectfully ask you to silence your cellular phones in the dining room.
Christmas Day Brunch
Friday, December 25th, 2020

DESSERT SELECTION

Traditional Christmas Pudding (V)
Kumquat Compote, Brandy Sauce

Chocolate Roulade Cake (V)
Raspberry, Port Cherry Preserve

Pomelo & Kiwi Crepe (V)
Pecan Shavings, Cream Mousseline

Local Artisanal Cheese Plate (V)
Macerated Apricots, Fig Compote

Festive Petit Fours

Freshly Brewed Artisanal Italian Coffee,
Selection of Tealeaves Tea

SPECIAL COFFEE

1.25 oz pour- 10.50

Irish | jameson irish whiskey and coffee
Monte Cristo | grand marnier, tia maria and coffee
Mellow Monk | bailey’s irish cream, frangelico and coffee
Aegean Coffee | metaxa, tia maria and coffee
Blueberry Tea | amaretto, grand marnier and orange pekoe tea
Northern Lights | van gogh espresso, bailey’s irish cream and hot chocolate
After 8 | peppermint schnapps and hot chocolate