



Christmas Eve Brunch

Sunday, December 24, 2017

11:00 am – 2:00 pm

Fresh Sliced Fruit
Strawberry Yogurt Smoothies
Kale, Banana and Apple Smoothies
Buttermilk Pancakes with a variety of toppings
Chef made-to-order Eggs and Omelets
Cast Iron Baked, Pecan Dusted Warm Sticky Cinnamon Buns
Assorted Fresh Baked Breakfast Pastries, Croissants and Muffins
Eggs Benedict
Crispy Bacon, Breakfast Sausages and Home Fries

Candied, Smoked and Gravlax Salmon Platters
Domestic Cheese Board with Dried Fruit and Crackers
House-made and Local Charcuterie Board

Caesar Salad
Waldorf Style Pasta Salad
Red Cabbage Slaw
Baked Potato Salad

Leg of Lamb with a Provençale Rub and Garlic Jus
Maple-rubbed Cedar Planked Salmon
Sweet Potato Puree
Cinnamon Ginger Roasted Root Vegetables

Chef Carved Roast Beef with Horseradish, au Jus and Mustards

Seasonally Inspired Sweets
Tea & Coffee

\$34.00 + tax per person

