CHRISTMAS BRUNCH

AVAILABLE DECEMBER 25 | $89 PER PERSON

SWEETS
Fresh Fruit and Berries
Sweet and Savory Danishes

WALDORF FENNEL SALAD
Torched Pears, Shaved Fennel, Pickled Grapes, BC Local Cheese

KUTERRA STEELHEAD TARTARE
Oyster-Yuzu Dressing, Cucumber, Chives, Sesame oil.

MAINS

CORN WAFFLES AND CRAB CAKES
Spinach, Shallots, Over Easy Egg and Bisque Hollandaise

CARVED HERB MARIANADE TURKEY
Lemon Thyme Gravy, Spiced Cranberry Jam and Classic Stuffing

BRISKET EGG BENEDICT
English Muffin, Caramelized Onion Jam, Arugula, Classic Hollandaise and Beet Pickled Mustard

SPANISH TORTILLA (FRITTATA)
Kennebec Potatoes, Sautee Onions, Smoked Paprika and Homemade Garlic Aioli

EGGNOG FRENCH TOAST
Brioche Bread, Dirty Almonds and Vanilla Whipped Cream

BUTTERMILK PANCAKES
Gingerbread Maple Syrup, Fresh Berries, Sprinkles, Chocolate and Caramel Sauce

HERB BROWN BUTTER KENNEBEC POTATOES

CHICKEN HUNTER SAUSAGE

RED BARN BACON

DESSERT

ASSORTED FESTIVE FRENCH DESSERTS

Please inform your server of any allergies or dietary concerns prior to ordering

GF: Gluten Free **V: Vegetarian** **Parties of 8+ guests are subject to 18% gratuity.**

Advisory: Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.