

# MOzen bistro

## Christmas Day Brunch Menu

Sunday, December 25, 2016

12:00 PM – 3:00 PM

\$75.00 per person



## APPETIZER BUFFET

### SUSHI STATION

*Chef's Rolls*

*Nigiri*

Chilled somen noodle with Gomadare sauce

Seaweed salad

### SEAFOOD STATION

Oysters, cocktail crab claws, cocktail shrimp\*  
with cocktail sauce, horseradish & mignonette

### SALAD STATION

Caprese Salad - Heirloom tomatoes, Mozzarella cheese, pesto and balsamic tar

Greek Salad - Fresh vegetables, kalamata olives, feta cheese

Shrimp Salad with mango and green curry

Fresh vegetable crudité

Ceviche - Seafood marinated in lemon, onions, cucumbers and chili\*

Waldroff salad with persimmon, chestnut and dates

Marinated beets and citrus

Pasta salad with pesto and vegetables

Quinoa salad with strawberry, mint, dates and orange vinaigrette

Ramps and mixed bean salad with sesame Asian dressing

Grilled vegetable platter

### CHARCUTERIE

Serrano ham, Wild boar salami, Mortadella, Chorizo

### GOURMET CHEESE

Selection of artisanal cheeses

### CARVING STATION

Gammon Ham with honey, 5-spices and cloves

Root vegetables, parsnips, carrots, chestnuts and black trumpet mushrooms

Dim sum, Chinese red vinegar, XO sauce

Noodle station

\* Consuming raw or undercooked meat, poultry, seafood, shell stock or eggs may increase your risk of a food borne illness

## BEVERAGES

Mimosa - 19

Perrier-Jouet, Brut Champagne - 35

## CHOICE OF ENTREE

*Marinated Certified Angus Striploin Steak\**

Roasted parmesan cauliflower, butternut squash purée, bourbon peppercorn sauce

*Roasted Trout*

Kale and pea puree, red beet pearls and white wine basil sauce

*Makhani*

Choice of chicken or cottage cheese with lentil, garlic naan and traditional accompaniments

*Matcha Waffle*

Lychee compote, passion fruit cream and green tea sugar

*Caprese Benedict*

Buratta, toasted panini, tomatoes and basil pesto hollandaise

*Salmon Scramble\**

Scrambled eggs with goat cheese and chives

## DESSERT STATION

Peppermint pot de crème

Eggnog panna cotta

Bouche de noel chocolate

Raspberry vanilla bouche de noel

Seasonal cheesecake

Almond rocher truffle

Ornament cake pops

Christmas cookies

Assorted macarons

Ginger crème brûlée

Tropical cremeux with coconut tapioca

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