



CHRISTMAS DAY BREAKFAST BUFFET

\$95 Per Person Available from 7 - 11am, last seating at 10am

BOULANGERIE

PAN AU CHOCOLAT, CROISSANT, DANISH

LIGHT START

YOGURT PARFAIT

Greek Yogurt, Kiwi, Blueberry, Granola

ACAI PARFAIT

Granola, Mixed Berries, Toasted Coconut

FGGS

OMELET STATION

FARM FRESH SCRAMBLED EGGS

SPINACH AND GOAT CHEESE QUICHE

QUICHE LORRAINE

SWEET TREATS AND FAVORITES

AVOCADO TOAST

Heirloom Tomato, Poached Quail Egg, Sourdough

MINI BAGELS WITH WHIPPED CREAM CHEESE

PANCAKES AND WAFFLES

Pomegranate Maple Syrup, Mixed Berries

CHICKEN APPLE SAUSAGE AND PORK BREAKFAST SAUSAGE

APPLEWOOD SMOKED BACON

POTATO HASH BROWNS

UPPER WEST SIDE BAGELS

Smoked Salmon, Capers, Pickled Shallots, Boursin







\$195 Per Person • \$75 for Little Fans 5 - 12 years old Available from 12 - 6pm, last seating at 5pm

FROM THE CARVING

HONEY GLAZED HAM

LEG OF LAMB

GRASS-FED BEEF TENDERLOIN

FAROE ISLAND SALMON WELLINGTON

BUFFET

FARM FRESH SCRAMBLED EGGS

WAFFLES AND PANCAKES

Pomegranate Maple Syrup, Mixed Berries

ARTISANAL CHEESES AND CHARCUTERIE

CAESAR SALAD

White Anchovies, Garlic Croutons

VEGAN CHICORY SALAD

Tofu, Lemon Vinaigrette

LOBSTER MAC AND CHEESE

TRUFFLED POTATO GRATIN

HARICOT VERT

ROASTED ASPARAGUS

BABY CARROT A L'ORANGE

APPLEWOOD SMOKED BACON

CHICKEN AND APPLE SAUSAGE

BUTTERNUT SQUASH SOUP Lemongrass, Ginger, Red Curry

RAW BAR

Shrimp, Oysters,

Jonah Crab, Tuna Poke

SPINACH AND GOAT

CHEESE QUICHE

QUICHE LORRAINE

AVOCADO TOAST

Heirloom Tomato, Pickled Shallots, Poached Quail Egg



ASSORTED HOLIDAY
PASTRIES AND SWEETS

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.