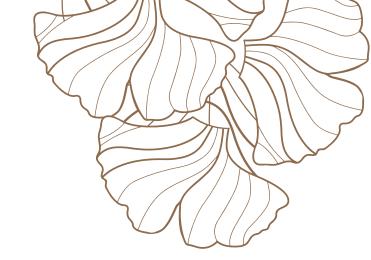
CHRISTMAS DAY **BRUNCH**

\$195++ per person • \$75++ for children 5 - 12 years old Available from 12 - 6pm, last seating at 5pm

SYLVAIN DELPIQUE

Executive Chef



BUFFET

FROM THE CARVING

HONEY GLAZED HAM

LEG OF LAMB

BEEF TENDERLOIN

FAROE ISLAND SALMON WELLINGTON

RAW BAR

Shrimp, Oysters, Jonah Crab

SPINACH AND GOAT **CHEESE QUICHE**

Zaatar Honey, Petite Farm Greens LOBSTER MAC & CHEESE

TRUFFLED POTATO GRATIN

BABY CARROT A L'ORANGE

HARICOT VERT

ASPARAGUS

CEASAR SALAD

VEGAN SALAD



ASSORTED PASTRIES AND SWEETS

A LA CARTE

CHOICE OF

BUTTERNUT SQUASH SOUP • GF • V

Lemongrass, Ginger, Red Curry, Peanut-Chili Crunch, Basil Oil

BURRATA • GF • VG

Acorn Squash, Petite Sorrel, Pumpkin Oil Vinaigrette

AMERICANA • NF

Two Eggs Cooked to Preference, Choice of Local Country Link Sausage, Canadian Bacon or Smoked Bacon, Served with Hashbrown, Tomato, Pain D'avignon Bread Selection: Wheat or Sourdough

AVOCADO TOAST • NF • VG

Heirloom Tomato, Feta Cheese, Hot Honey, Pickled Shallots, Poached Egg

TRUFFLED EGGS BENEDICT • NF

Two Poached Eggs, served over Toasted English Muffins, Grilled Canadian Bacon, Hollandaise Sauce

BUTTERMILK PANCAKES • NF • VG

House-Made Spiced Apple-Cranberry Compote, Vermont Maple Syrup, Vanilla Whipped Cream

BELGIAN WAFFLE • NF • VG

Griddled Belgian-Style Waffle, House-Made Spiced Apple-Cranberry Compote, Vermont Maple Syrup, Vanilla Whipped Cream

GF - Gluten Free · NF - Nut Free · DF - Dairy Free · VG - Vegetarian · V - Vegan