



CHRISTMAS DAY BRUNCH MENU

FIRST

KING CRAB SALAD

AVOCADO / HARD BOILED EGG / ROMAINE LETTUCE / BLOOD ORANGE

OR

FOIE GRAS TERRINE

PISTACHIO SPREAD / HUCKLEBERRIES GEL MELBA TOAST

SECOND

BRIOCHE EGGS BENEDICT

WHITE TRUFFLE / ORGANIC POACHED EGGS / TARRAGON HOLLANDAISE SAUCE / POTATO CONFIT

OR

PHEASANT

CRANBERRY SAUCE / SAVORY WAFFLE / CAULIFLOWER PUREE

OR

PRIME ROASTED BEEF

BROWN BUTTER MASHED POTATOES / GREEN BEANS / MUSTARD SAUCE / FRIED SHALLOTS

SWEET

HAZELNUT NAPOLEON

PHYLLO DOUGH / FRESH RASPBERRIES / HAZELNUT CRÈME BRULEE

OR

S'MORES

SEMI SWEET CHOCOLATE / ORANGE BLOSSOM ICE CREAM / MARSHMALLOW

\$65 PER PERSON (PLUS TAX AND SERVICE)

BETWEEN 11AM AND 2PM

KIDS MENU

DEAN & PEELER RANCH BEEF BURGER 14

LETTUCE, TOMATO, ONION, HARISSA, CRISP HOUSE FRIES
CHEDDAR CHEESE, BRIOCHE BUN, ONIONS, TOMATO

ROASTED TURKEY BREAST 16

GREEN BEANS/SWEET POTATO MASH/CRANBERRIES CAKE

SPAGHETTI 14

TOMATO SAUCE, PARMESAN CHEESE,

PETIT TENDERLOIN 6 OZ 24

TRUFFLE MASH POTATO, ASPARAGUS, MUSHROOM SAUCE

CHICKEN AND WAFFLES 14

PARMESAN WAFFLE/CHICKEN TENDERS

CRÈME BRÛLÉE CUSTARD FRENCH TOAST 12

WHITE CHOCOLATE CHANTILLY CREAM, WARM VANILLA SYRUP, RASPBERRIES

JOSE HERNANDEZ — EXECUTIVE CHEF

