



Christmas Eve Brunch

Sunday, December 24th, 2023

*Brunch is served in 3 Courses
with the addition of 4 items passed Tableside
& Unlimited Prosecco, Mimosas, Bellinis & Kir Royales!*

First Course

*Black Truffle Risotto with Mushroom & Scallion
King Salmon Tartare with Avocado & Caramelized Soy
Butternut Squash Bisque with Toasted Pumpkin Seeds
Salad of Golden Beets with Mesclun and Goat Cheese
Tempura Shrimp with Spicy Creamy Sauce & Scallions*



Main Course

*Mediterranean Bronzino Filet with Lemon & Capers, Snow Peas & Potato Puree
Roasted Berkshire Pork Loin with Apple Fritter & Calvados
Garganelli Pasta with Shrimp & Tarragon with Champagne Sauce
Classic Duck Confit with Fregola Sarda & Mostarda
Yuzu & Chili Glazed King Salmon Ragout of Orzo & Broccoli Rabe*



Dessert Course

*Warm Christmas Yule Log with Melting Chocolate Ganache
“Classic” Crème Brulee
Belgian Chocolate Dome Soft Caramel Center with Crème Anglaise
Lemon Sabayon Tart Shortbread Crust & Strawberries*

\$65.00 per person