

CHRISTMAS DAY BRUNCH

Raw Bar

chatham oysters, juniper poached shrimp, tuna tataki
cocktail, lemon wedges, horseradish

Cold Appetizers

baby arugula, frisée, candied pecans, marinated feta, roasted tomatoes, dried cherries, fig vinaigrette
roasted eggplant, dill labneh, pomegranate, dukkha
roasted asparagus, bresaola, pickled cauliflower, roasted cashews
smoked salmon bagel tartine, tarragon crème fraîche, crispy onions
lavender crusted goat cheese, micro herb salad
assorted breads and rolls, vermont butter, rosemary olive oil

Soup

ruby red beet bisque, horseradish crème fraîche
new england clam chowder, oyster crackers

Breakfast

fresh cut fruit and berries, assorted smoothies
omelets and eggs any style made to order
applewood smoked bacon, maple scented sausages
herb roasted fingerling potatoes, charred peppers, smoked onion
pumpkin spiced french toast, coconut glaze

Carving Station

peppercorn crusted beef tenderloin, red wine reduction, horseradish cream
slow roasted duck, rhubarb orange marmalade

Entrees

prosciutto wrapped monkfish, beluga lentil cassalette, macerated huckleberries
mushroom strudel, barley stir fry, red cabbage, roasted chestnuts
roasted heirloom carrots, poached brussels sprouts, charred pearl onions
vermont butter whipped organic potatoes, fresh herbs

Dessert

sugar plum fairy petit gâteau
white chocolate cranberry tart
eggnog cheesecake
miniature gingerbread yule log
christmas cookie bar

by Executive Chef James Hackney

