



CHRISTMAS DAY BRUNCH

FIRST

ENDIVE APPLE SALAD

GALA APPLES/BLUE CHEESE DRESSING/CANDY WALNUTS

OR

CRAB CAKE

ROASTED PEPPER COULIS/AVOCADO/RADISHES

OR

MUSHROOM CAPPUCINO

PORCINI CHANTILLY/PARMESAN BISCOTTI

SECOND

BEEF WELLINGTON

FRESH BAKED CENTER CUT OF BEEF WRAPPED PUFF PASTRY/WINE SAUCE

OR

OVEN ROASTED FARM CHICKEN

CARROT PUREE/MOREL SAUCE

OR

STRIPED BASS

STAR ANIS BRAISED CABBAGE/LOBSTER NAGE

SWEET

PISTACHIO NAPOLEON

CRÈME BRULÉE FILO DOUGH/FRESH RASPBERRIES

OR

CARAMEL CHOCOLATE MOUSSE

ARGAN OIL ICE CREAM/TOASTED SESAME SEEDS

\$55 PER PERSON (PLUS TAX AND SERVICE)

FROM 11 AM AND 2.30PM

KIDS MENU

BLACK HILLS RANCH BEEF BURGER 14

LETTUCE, TOMATO, ONION, HARISSA, CRISP HOUSE FRIES
RED NECK 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