

Christmas Eve Brunch

10am - 2pm 10.24.2017

Salad

mixed green salad

assorted toppings and house made dressings

spinach and pear salad

poached pears / candied pecans / toasted goat cheese / dried cranberries / red wine vinaigrette

cold smoked salmon board

red onion / radish / capers / cherry tomatoes / cucumber / cream cheese / miniature bagels

fresh fruit salad

Breads

fresh baked scones and muffins

Seafood

oysters on a half shell with preserved lemon mignonette & horseradish

shrimp cocktail / shrimp and gruyère grits / oysters casino

Breakfast

build your own omelet station / eggs benedict / bananas foster french toast

house baked biscuits and gravy / chef's selection of quiches

scrambled eggs / bacon / sausage links / potatoes O'Brien

Savory

deviled eggs / roasted cod in puttanesca sauce / mac and cheese casserole

cornbread dressing / honey braised carrots / slow cooked green beans

mashed potatoes / crispy chicken tenders

Carved

prime rib with au jus and rolls / brown sugar glazed ham

Dessert

cheese blintz with berry compote / vegan cheesecake

gluten free chocolate torte / chef's selection of cookies, cakes and pies

Adults 48 / Children 12 and under 24, 5 and under are complimentary / Reservations required