



Christmas Menu

Champagne Brunch

December 25, 2009

11:00 AM-7:00 PM

Seafood Selection

Pacific oysters on the half-shell

King crab legs

Shrimp

New Zealand green lip mussels

Lemon/ Cocktail sauce/ Mignonette/ Horseradish

Smoked Seafood

Norwegian salmon

Trout

Mussels

Scallops

Parsley/ Red onion/ Capers/ Whole grain Dijon mustard

Assorted mini bagels

Winter Soup

Creamy parsnip

Truffled chestnuts

Salads

Roasted winter squash and asparagus salad

Roasted squash/ Grilled asparagus/ Lemon Dijon dressing

Duck confit salad

Endive/ Frisée/ Radicchio/ Orange segments/ Walnuts

Three bean salad

Sherry-bacon vinaigrette

Heirloom tomato and cucumber salad

Aged balsamic/ Extra virgin olive oil

Interactive salad station

Mesclun mixed greens/ Romaine hearts/ Pear drop tomatoes/ Carrots/ Cucumbers
Red onion/ Garbanzo beans/ Crispy bacon/ Diced chicken/ Lemon Dijon vinaigrette
Buttermilk ranch dressing/ Balsamic vinaigrette/ Blue cheese dressing

International Cheeses

Brie/ Port-Salut/ Gourmandise/ Tartufo/ Aged Gouda
Seasonal Fruits/ Nuts/ Jams/ Honey

Artisan breads

Baguette/ Assorted loafs/ Flat bread

Farm Fresh Eggs Omelet Station

Bacon/ Sausage/ Ham/ Mushrooms/ Peppers/ Spinach/ Tomatoes/ Onion
Cheddar/ Monterey jack cheese/ Jalapeños/ Salsa/ Smoked salmon/ Crème fraîche
Eggs Benedict

Breakfast Specialties

Pork link sausages/ Apple wood smoked bacon
Breakfast potatoes

Belgian Waffles

Chocolate chips/ Sprinkles/ Pecans/ Cherries
Maple syrup/ Whipped butter/ Mixed berries

Carving Station

Maple glazed ham
Pineapple compote

Horseradish crusted prime rib of beef
Assorted mustards/ Au jus

New Zealand leg of lamb
Rosemary/ Garlic/ Apricot chutney/ Mint pistou

Spanish Paella Station

Selection of seafood/ sausage/ chicken
Saffron tomato rice

Chef Specialties

Hot smoked pacific salmon
Black bean sauce/ Pak Choi

Sweet potato polenta
Parmesan

Grilled swordfish
Sweet corn and shrimp coulis

Veal tagiatelle
Creamy morel mushroom sauce

Roasted root vegetable medley
Parsnips/ Turnips/ Squash/ Pearl onions/ Red bell peppers/ Brussels sprouts

Desserts

Display of house made seasonal cakes, pies, torts and pastries

Chocolate Fountain

Dark chocolate/ Rice Krispies/ Marshmallows/ Strawberries/ Pineapple/ Cantaloupe
Honeydew/ Oreo Cookies/ Graham crackers/ Biscotti/ Marron glacé

House Made Gelato

With assorted toppings