Sunday, December 25th 11am - 3pm

**Buffet Brunch with all** your favorites!

Add to your celebration with free-flowing champagne.

\$82 Brunch

\$50 Kids Brunch [age 4 - 12] (kids under 4 eat free)

\$125 Champagne Brunch

\$245 Ruinart Brunch

## **STARTERS**

Cauliflower Soup (GF)

Kale & Manchego Salad (GF)
— Granny Smith Apple, Candied Almonds, Citrus Vinaigrette

Smoked Potato Salad (GF)
— Whole Grain Mustard, Crisp Bacon, Celery

Roasted Squash & Quinoa Salad (GF)(VG)

— Pickle Cucumber, Arugula, Pepitas, Honey Citrus Dressing

Coleslaw with Dried Cranberries (GF)

— Carrots, Mayo, Vinegar

Local Beets (GF)

Watercress, Tucker's Goat Cheese, Candied Walnuts, Grapefruit

Artisan Mix

Assortment of Dressings & Toppings

Devilled Eggs (GF)

Smoked Salmon (GF)

Shrimp Cocktail (GF)

## **INTERNATIONAL CHEESE PLATTER**

Charcuterie Selections — Breads, Crackers, Chutneys & Jams

# **HOT STATION**

Festive Sliders (Turkey/Ham)

Bacon & Sausage (GF)

Chicken & Waffles

Seafood Pozole (GF)

Rice Pilaf (GF)

Roasted Bermuda Vegetables (GF)

Cassava Pie (GF)

Truffle Mac & Cheese

OMELET STATION
Free Range Eggs, Egg Beaters, Onions, Chopped Spinach, Bacon, Ham, Turkey, Goat Cheese, Cheddar Cheese, Mushrooms

## **CARVERY**

Pineapple Glazed Ham (GF) — Whole Grain Mustard

Slow Roasted Turkey — Orange & Cranberry Chutney, Gravy, Sage Stuffing

Roast Back Angus Beef (GF) — Horseradish, Bordelaise Sauce

### **DESSERT**

Black Forest Cake | Apple Crumble

Chocolate Mousse (GF) | Rum, Ginger & Caramel Cake

Fruitcake | Pumpkin Cheesecake

Pecan Tart | Christmas Cookies

(GF) Gluten Free / (VG) Vegan 17% gratuities will be added to the menu price listed. Consumption of raw or under-cooked meats can present a potential health risk. If you have any intolerances or specific diet, please ask your waiter for guidance.