



# New Year's Day Brunch

Bring in the New Year the right way. Welcome 2023 with a complimentary drink from our Bloody Mary Station. Indulge in a wide spread of delicious buffet stations where everyone can try something new. Good vibes entertainment provided by DJ Felix.

## **\$98 Brunch**

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

**\$125 Champagne Buffet**

**\$245 Ruinart Buffet**

**Princess Ballroom**  
**New Year's Day**  
**11am - 3pm**

## **APPETIZERS**

Bakery Fresh Rolls & Breads

Seafood Bisque

Artisan Lettuce Leaves, Assortment of Vegetable Toppings & Dressings (GF)(VG)

Endives, Edamame, Pesto & Feta Cheese (GF)

Farro, Grilled Pear, Roasted Root Vegetables, Tucker's Goat Cheese, Honey Mustard Dressing, Spicy Walnuts

Selection of Cheeses, Charcuterie & Rillettes with Crackers & Crostini

Roasted Potatoes with Truffle Aioli (GF)(VG)

Marinated Burrata, Tomatoes, Prosciutto, Focaccia Crouton

Sautéed Shrimp, Salsa Verde, Roasted Garlic Butter (GF)

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## **SEAFOOD & SUSHI BAR**

Oysters, Lobsters, Shrimp, Steamed Mussels, Clams

Cocktail, Remoulade, Lemon & Tabasco Sauces

Assortment of Freshly Hand Crafted Sushi & Sashimi with Sauces & Condiments

BBQ Eel, Spicy Salmon Roll, Tempura Shrimps, Hamachi,

Pickled Ginger, Wasabi, Wakame, Soy Sauce

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## **CARVERY**

Salmon En Croûte with Pistachio, Herbs, Buttermilk Dill Emulsion

Pepper Crusted Black Angus Beef Roast, Yorkshire Pudding, Jus

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## **MAINS**

Pan-Seared Snapper with Saffron Butter Sauce (GF)

Eggplant & Spinach Lasagna (VG)

Bacon & Sage Chicken Supreme, Mushroom Jus (GF)

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## **ACCOMPANIMENTS**

Truffle Mac & Cheese

Buttered Haricot with Caramelized Onions (GF)

Roasted Root Vegetables (GF)

Garlic Roasted Potatoes (GF)

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## **DESSERTS**

Caramel Chocolate Tart | White Chocolate Pistachio Trifle  
Apple Cheesecake | Lemon Tarts | Pecan Pie | Fudge Brownies (GF),  
Passionfruit Blondies | Carrot Cake | Rum Cake | Cookies

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**(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.