



Christmas Day Brunch Menu 2018

Carving Station

Roasted Creekstone Ribeye
Truffle popover, merlot red wine sauce

Roasted Ham Porchetta
Rutabaga, rosemary and bourbon sauce

Cold Station

Shredded Brussel Sprout
Lemon, mint and cranberry

Maine Lobster Salad
Little gem lettuce and sumac

Avocado Tamarind
Pistachio and Sesame dressing

Roasted Winter Squash
Spicy pumpkin seeds and cider vinaigrette

Caracara and Blood Orange Salad
Olive oil and ricotta

Smoked Baby Beet Salad
Mizuna, fresh herbs and lemon

The Hay-Adam's Raw Bar
Oyster, Atlantic Shrimp, Snow Crab Claws

Roasted Pears and Blue Cheese Salad
Walnut, endive and radicchio

Warm Station

Strozzapreti Pasta
Sundried tomato, pesto and almond

Burrata and Citrus Ravioli
Grilled green asparagus and Parmesan

Maryland Jumbo Lump Crab Cake
Assorted baby pepper

Grilled Ginger Sea bass
Celery and black garlic

Seared Opah Fillet
Braised fennel and heirloom tomato

Sautéed Veal Scaloppini
Baby spinach, mushroom and veal jus

Dessert Buffet

Gingerbread Cake with Cinnamon Cream Cheese
Frosting

Array of Holiday Fudge & Chocolate Bark

Mini Chocolate- Cranberry Baby Bundt Cakes

Cranberry-Champagne Gelée

Cardamom Spice Cake with Seven Minute Frosting

Candy Cane Meringue Kisses

Mint Chocolate Chip Cheesecake

Homemade Gingerbread and Holiday Cookies

Hazelnut & Brandy Cake

Chocolate Christmas Toffee Cake

Snowmen Cake Pops

Buche de Noel

Bailey's Irish Cream Chocolate Mousse Cups

Gingerbread & Crème Brulee Donuts

Warm Topsy Elves Bread Pudding

USD \$130.00 per person

USD \$60.00 per child 4-12

(Exclusive of tax and gratuity)