

# Christmas Day Brunch

Wednesday, December 25, 2019

## Carving

### Roasted Seven Hill Strip Loin

*Cheese Popover, Red Wine Sauce*

### Seared Venison Loin

*Huckleberry Sauce*

*Roasted Brussel Sprouts, Potatoes*

## Stations

### Lumache Rigate Pasta

*Spicy Cheddar Cheese*

### Wild Mushroom Ravioli

*Baby Spinach, Parmesan*

### Maryland Jumbo Lump Crab Cake

*Charred Green Asparagus*

### Pan Seared Grouper

*Long Grain Brown Rice*

### Seared Atlantic Sea Scallops

*Red Curry Squash*

### Roasted Duroc Pork Loin

*Sweet Potato, Mushroom*

## Cold Display

### Asian Pear Salad

*Dates, Frisee Lettuce, Mint*

### Maine Lobster Salad

*Baby Greens, Avocado*

### Bulgur and Parsley Salad

*Cucumber, Tomato, Parsley*

### Baby Iceberg Salad

*Smoked Salmon, Egg*

### Roasted Spiced Cauliflower Salad

*Lettuce, Cranberry*

### Chopped Winter Salad

*Acorn Squash, Shiitake*

### The Hay-Adams' Raw Bar

*Oysters, Atlantic Shrimp, Snow Crab Claws*

### Red Delicious Apple and Candied Pecan Salad

*Orange, Cider Vinaigrette*

## Dessert Buffet

Bouche De Noel  
Crown of Berries  
Blueberry Tart  
Triple Chocolate Mousse  
Reindeer Orange Dark Chocolate Cake  
Cranberry Cinnamon Streusel Cheesecake  
Classic Cheesecake  
Granny Smith Apple Pie  
Rafaello Cake  
Georgian Pecan Pie

Morello Cherries and Marzipan Mousse Tart  
Raspberry Pistachio Gateau  
Holiday Petite Cakes Popsicles  
Vanilla Apple Tini's Panna Cotta  
Pear Almond Tartlets  
Holiday Cinnamon Cupcakes  
Blood Orange Flan  
Holiday Cookies  
Croquembouche

\$130.00 per person

\$60.00 per child 4-12 years

*(Exclusive of tax and gratuity)*

Nicolas Legret - Executive Chef