

HOLIDAY BRUNCH MENU

December 25, 26, 31 and January 1

Two Courses - \$65 per person

Three Courses - \$75 per person

FIRST COURSE

- choice of -

Croque Monsieur

kale & spinach salad

Devilled Eggs

triple crunch mustard, caviar

Maple Squash Soup

grilled baguette, espelette cream

Baby Spinach Salad

shaved pear, cranberry, radicchio, pickled pumpkin, toasted almond, goat cheese crème, lemon & mustard vinaigrette

Avocado Toast

country bread, crumbled feta, pea shoots

\$5 add poached eggs

gluten free available

ENTRÉE

- choice of -

8oz NY Striploin Oscar

lump crab, béarnaise sauce, wilted spinach, french fries

Chicken and Waffles

crispy fried chicken, corn and chive waffle, chili maple syrup

Lobster Eggs Benedict

poached egg, swiss chard, english muffin, hollandaise

Brioche French Toast

toasted oats, maple syrup, berry compote

Wagyu Burger

snake river farm beef, apple wood cheese, relish, butter lettuce, red onion marmalade, brioche

Wild Mushroom Quiche

chive beurre blanc

DESSERT

- choice of -

Mont Blanc

chestnut, hazelnut dacquoise, vanilla cream

Bûche de Noël

bahibe praline mousse, red currants

Eggnog Orelys Cheesecake

speculoos crumble, dark rum chantilly

The King's Cake

thirteen layer chocolate cake slice, 64% guayaquil ganache, vanilla ice cream, chocolate sauce

\$35 supplement for two