

CHRISTMAS BRUNCH

December 25 \ 1:15-2:30pm

Adults \$80 \ Children (12 & Under) \$40

Reservations: 520.731.5565



SOUPS

Rosemary Potato Leek

Mesquite Brisket Stew

SALADS

House Salad with Ranch and Italian Dressings

Arugula Pomegranate Salad with Balsamic, Candied Walnuts, Goat Cheese

Poached Pear (and a Partridge) Salad with Burgundy Poached Pears, Dried Cranberries, Pepitas, Feta Cheese, Grape Champagne Vinaigrette

Sun Dried Tomato Orzo Salad with Lemon Olive Oil, Fresh Herbs, Citrus Zest Finish

Seafood Display with Mignonette and Cocktail Sauce

CHEFS BOARDS

Charcuterie Board with Classic Meats and Cheeses

Spinach Dip Board Spinach Dip Three Ways, Grilled Bread, Warm Tortilla Chips and Pita Bread

Blini Board House Made Blinis With Smoked Salmon, Garlic Confit, Creme Fraiche, Scallion Spread, Salmon Roe, Caviar Finish

CARVING STATION

Maple Glazed Ham with Dijonnaise

Toasted Lamb Tenderloin Fresh Mint Chutney

FROM THE OVEN

Grilled Asparagus

Truffle Parmesan Mashed Potato

Espelette Birria Style Beef Tenderloin with Consommé

Herbed Eggs Benedict

Pecan Sticky Bun Pain Perdue

PASTRY

Cookie Display, Christmas Cookies, Kwanza Sweet Potato Pie, Hanukkah Rugelach, Clove Spiced Orange Marmalade Danish