



SANTA'S BRUNCH

STARTER

Choice Of

MAINE LOBSTER & SWEET CORN VELOUTÉ

Charred Corn | Cognac | Pickled Sweet Peppers | Chive Oil | Citrus Beurre Blanc Foam

BELGIUM ENDIVE SALAD

Baby Gem Lettuce | Pink Lady Apples | Walnuts | Sicilian Pistachios | Grapes | Blood Orange
Point Reyes Blue Cheese Mousse | Pecan Seed Brittle | Champagne Winter Truffle Vinaigrette

MAIN COURSE

Choice of

MESQUITE SMOKED TEXAS BRISKET

House-made Buttermilk Biscuits | Tomato Jam | Pearl Onions
Horseradish Crème Fraîche | Eggs Any Style

CRAB CAKE EGGS BENEDICT

King Crab | Blue Crab | Oralia's Croissant | Braised Spinach
Italian White Sturgeon Caviar Hollandaise | Crispy Potatoes

AKAUSHI PRIME RIB ASADO

Chipotle & Queso Fresco Mashed Potatoes | Roasted Corn | Charred Scallions
Pico De Gallo | Salsa Verde | Eggs Any Style

MISO GLAZED CHILEAN SEABASS

Hojicha Forbidden Rice | Shiitake Mushrooms | Bok Choy | Yuzu Beurre Blanc

HERITAGE POULET ROUGE CHICKEN ROULADE

Winter Truffle Duxelles | Celeriac Purée | Parmesan Crisp | Rainbow Carrots
Black Truffle Au Jus

HERB CRUSTED CALIFORNIA LAMB LOIN

Gigante Bean Ragout | Merguez Sausage | Confit Cipollini Onions
Grilled Broccolini | Black Garlic Jus

CHEF ORALIA'S DESSERT TABLE

ASSORTMENT OF HOLIDAY THEMED FRENCH DESSERTS & PASTRIES

\$90 | per person
plus tax and 18% gratuity