

WEEKLY BRUNCH DECEMBER 2019

COLD BUFFET

Smoked Salmon Station
Bagels, Capers, Shallots, Crème Fraiche, Tomatoes, Egg Yolk, Egg White
Sushi & Sashimi & Tataki Display
Spicy Tuna, California, Ceviche Roll, Salmon Avocado, A5 Wagyu Tataki

INDIVIDUAL SALADS

Tomato Burrata | Green Blend, Roasted Pears, Candied Pecan, Champagne Vinaigrette
Israeli Couscous, Feta, Greek Olives, Sundried Tomatoes
Faro Salad, Apricot, Compressed Apple, White Balsamic Vinaigrette
Beets & Parsnips Salad, Lemon Vinaigrette

CHARCUTERIE & CHEESE DISPLAY

Local & International Charcuterie & Cheese | Duck Confit Rillettes
Jams, Dried Fruits, French Mustards, Marcona Almonds, Pickle Vegetables

SOUPS

Cream of Foraged Mushrooms & Chestnuts
Butternut Squash

TEX-MEX FLAIR

Guacamole, Pico De Gallo, Tomatillo Salsa & Poblano Queso Cheese
Blue Corn Tortilla

SEAFOOD

Scallops Ceviche Style | Tuna Poke | Cold Shrimp Salad

YOUR CHOICE OF MAIN COURSES

Traditional Egg Benedict | Petit Filet Mignon & French Fries
Traditional Quiche Lorraine & Salad
Chicken Scaloppini, House Made Spaghetti, Lemon Caper Butter & Chives Pesto
Blackened Red Fish & Creole Grits, Andouille, Bell Peppers, Corn, Onions
Butternut Squashed Farro Risotto & Kale Chips

DESSERT

Chef Oralia's "Bee House" Mini Sweets