

SANTA'S BRUNCH

STARTER

Choice Of

HEIRLOOM TOMATO BURRATA SALAD

Nduja | Focaccia | Basil Oil | Gremolata | Blood Oranges | 20 Year Aged Balsamic

MAIN COURSE

Choice of

PUMKIN PECAN PANCAKE

Lemon Ricotta | Caramelized Bananas | Fruit Salad | Maple Syrup

BUTTER POACHED LOBSTER EGGS BENEDICT

Crispy Potatoes | Spinach | Roe

Lobster Bisque Hollandaise

CARVED PRIME RIB STEAK

Dauphine Potatoes | Caramelized Onions | Haricot Vert | Au Jus

BROKEN ARROW RANCH GRILLED QUAIL

Cream Spinach | Sourdough Toast | Nueske Bacon | Garrison Brothers Bourbon Glaze

OAK WOOD GRILL SKUNA BAY SALMON

Warm Farro | Butternut Squash Purée | Brussel Sprouts

Blood Orange Beurre Blanc

SHRIMP & GRITS

Gulf Shrimp | Tasso Ham | Cheesy Grits | Lemon-Garlic Butter Sauce

CHEF ORALIA'S DESSERT TABLE

MACARONS | CHOCOLATE BONBONS | ASSORTED VERRINES | FRUIT TARTS

PETIT CHOUX A LA CRÈME | YULE LOG | CHOCOLATE MOUSSE | PECAN PIES | COOKIES

\$75 | per person
plus tax and gratuity