



NEW YEAR'S DAY BRUNCH | \$75+ PER PERSON

-Includes a Mimosa or Caesar-

FROM OUR BAKERS (V)

Croissants
Swiss Chocolate
Red Fruit Scones
Bostock
Festive Fruit Cake
Marmalade & Jams
Zucchini & Herb Focaccia
Challah
Viennois Rolls

THE PANTRY

Warm Spinach & Artichoke Dip (GF) (V)
Beet & Goat Cheese Salad (GF) (V)
Onion Dip (GF) (V)
Vegetable Platters (GF) (DF) (VG)
Fruit Platters (GF) (DF) (VG)
Stilton & Pear Radicchio Salad (GF) (V)
Mixed Leaf Salad: (VG) (GF)
Vinaigrette - Dijon Balsamic
Ranch - Oil & Lemon with Herbs

ARTISAN SELECTION

Cheese Display

Local & Imported Cheeses
Poached Figs in Red Wine
Candied Nuts

Charcuterie Display

Serrano Ham, Salami, Chorizo,
Porchetta, Figs, Terrines, & Country
Bread, Crostini, Mustard, Olives

JUICE & SMOOTHIES (V)

Fresh Squeezed Orange Juice,
Grapefruit Juice & Apple Juice
Rainbow Smoothie
Green Smoothie

CARVING STATION

Roast Prime Rib (GF) (DF)
Mustard - Port Reduction Sauce

ACTION STATION (V)

Risotto in a Parmesan Wheel
Waffles: Nutella Cream Sauce - Whipped
Cream - Maple Syrup - Berries - Candy - Fruits

HOT OFFERINGS

Roasted Root Vegetables (VG)
Scrambled Eggs & White Cheddar (GF)
Omelets & Eggs to Order (GF)
Bacon & Farmers Sausage (GF) (DF)
Eggs Benedict
Garlic & Shallots Crispy Potatoes
Braised Tomato Pork Osso Buco (GF) (DF)
Creamy Dill Salmon (GF)

SEAFOOD TABLE (GF) (DF)

Ahi Tuna Crispy Rice Sushi
Hot Smoke Smoked Salmon
Octopus & Chorizo Salad
Trout Gravlax
Shrimp Cocktail:
Cocktail Sauce, Spicy Mayo &
Pickled Ginger

DESSERTS

Macaron (GF) (V)
Raspberry Diplomats (V)
Chocolate Bombs (V)
Coffee Eclairs (V)
Brownies (V)
Turtle Cheesecake (V)
Flapper Pie (V)

(V) VEGETARIAN

(GF) GLUTEN FREE

(VG) VEGAN

(DF) DAIRY FREE