

Christmas

BUFFET BRUNCH

BAKERY

Assorted Pastries
apple berry crisp
cranberry muffins
cinnamon rolls
cream cheese danishes
chocolate croissant
European butter
Jackie's Triple mixed berry jam

White Chocolate Brioche French Toast
preserved orchard fruit
mint sugar dust | marcona almonds
anise maple syrup

Fig Ricotta Blintzes
blackberries | fennel pollen
rooibos syrup

GARDEN

Compressed Melons
white balsamic | burrata
micro arugula
Israeli Cous Cous Salad
asian pears | peppadew peppers
Banyuls vinaigrette

Tuxedo Barley Salad
Florida rock shrimp | bay scallops
baby leeks | citrus vinaigrette

Organic Sweet Gems
shaved Parmesan | garlic croutons
miso vinaigrette

PANTRY

Global Cheese Makers
Humboldt Fog | Petit Basque
Saint Agur blue | Tomme de Savoie
Manchego | Pt. Reyes blue
Brie Belletoile triple cream
sun dried persimmon
honey sea salt nuts

Butcher's Board
duck terrine | Serrano ham | Bresaola
Spanish chorizo | artisan salami
violet mustard | chile olives
mission fig chutney | gherkins

SEA

Rooibos Tea Mexican Prawn
cocktail sauce | horseradish
fresh lemon
Local Halibut Ceviche
coconut | tomatillo | jicama
pickled red onion

Cambridge House Smoked Salmon
fried capers | tomato relish
citrus cream cheese | Lang's bagels

LAND

Carving Station
jerk seasoned leg of lamb
malbec reduction | mint chimichurri
Cedar River prime rib
rosemary au jus
honey glazed ham
whole grain mustard sauce

Rigatoni Pasta
duck confit | Madeira sauce
Shiitake mushrooms
braised leeks

Buchmann's Ranch Omelet Station
crab meat | rock shrimp
Andouille sausage | ham
hon shimeji | scallions
bell peppers | sun dried tomatoes
Gruyère | smoked Gouda

Poached Eggs Benedict
parsley potato
honey country ham
preserved lemon hollandaise
Idaho Farmhouse Bacon
chicken apple sausage
Creamy Potato Gratin
goat cheese | sweet onion

Creme Fraiche Potatoes
herbed breadcrumbs | chives

Petit Basque Spoon Bread
brioche | sage | fennel

DESSERT

Vanilla Cheesecake
Espresso Chocolate Cake
Carrot Cake
Red Berry Opera Cake

Exotic Mango Sponge Bar
Tiramisu

10am to 6pm
Last seating at 4pm

\$95.00 Per Person

\$35.00 KIDS 10 & UNDER

A 5% surcharge will be added to all guest checks to help cover increasing costs and in support of the recent increases to minimum wage and benefits for our dedicated team members.

An 18% service charge will be added to guest checks for groups of six or larger.

*consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.