

Celebrate NEW YEAR'S DAY.

NEW YEAR'S DAY BRUNCH AMERICAN AUDUBON DINING ROOM ♦ JANUARY 1, 2025

SEAFOOD

Shrimp Cocktail, Oysters, Crab Claws
Hot Smoked Trout, Cold Smoked Salmon, Seafood Salad
Lemons, Cocktail Sauce, Mignonette, Hot Sauce

LEMON QUINOA SALAD

Dried cranberries, cucumbers, mint, dill, parsley

ROASTED HEIRLOOM CARROT SALAD

Roasted tri-color carrots, candied almonds, feta cheese,
honey citrus dressing

WINTER PANZANELLA

Torn bread, beets, butternut squash, grapefruit, oranges,
pomegranate

SLICED FRUIT

Melon, Cantaloupe, Pineapple, Kiwi, Starfruit, Berries &
Yogurt

OMELET & GRIDDLE

Omelets, Eggs, Waffles and Pancakes - Made to Order

CARVING STATION

Prime Rib

Horseradish cream, au jus

Maple Glazed Pit Ham

Grain mustard, apple butter

Herb Roasted Leg of Lamb

Mint gremolata

SOUTHERN GRITS

Crumbled bacon, blackened shrimp, bourbon mushrooms,
scallions, jalapeños, cheddar jack, pimento cheese

BREADS

Assorted house baked breads, danishes & croissants

BREAKFAST SIGNATURES

Scrambled Eggs
Bacon
Breakfast Potatoes
Blueberry Sausage
Biscuits & Gravy

Gingerbread Cinnamon Rolls
Smoked Prime Rib Hash
Bananas Foster French Toast
Crab Benedict Biscuits

NEW YEAR'S VIENNESE TABLE

An assortment of confections, petits fours and mignardises

\$110 adults**, \$58 children 5-12**, under 5 complimentary

**tax and automatic 20% service charge additional

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