

'TIS THE SEASON

CHRISTMAS DAY BRUNCH 2019

WEDNESDAY, DECEMBER 25 IN GRAND BALLROOM

LATE BREAKFAST

Assorted Meats – Applewood Smoked Bacon, Blueberry Sausage, Local Kielbasa and Green Chili Sausage
Classic Eggs Benedict
Spiced New Potatoes with Peppers and Onions
Sliced Seasonal and Assorted Farmers Market Fruit
Fresh Berries
Warm Butter Croissants & Fruit Danish
House-made Scones, Muffins and Seasonal Breads
Sweet Cream Butter and House Made Jams

CHEF PREPARED OMELETS

Cage-Free Eggs Prepared with your Choice of:
Smoked Ham, Cheddar Cheese, Jack Cheese, Sliced Mushrooms, Diced Tomato, Diced Onions, Bell Peppers, Sausage, Bacon, Asparagus, and Spinach
Homemade Tomatillo Salsa & Ranchero Salsa

SOUPS, SALADS AND SUCH

Seafood Gumbo
Local Lettuce and Garden Vegetables
House-made Dressings and Vinaigrettes
Sweet Potato, Endive, Pomegranate, Jicama and Lemon Dill Vinaigrette
Charred Shrimp, Chilled Soba Noodles, Crisp Vegetables, Sesame, Chile Oil, Scallions & Toasted Peanuts

ANTIPASTI DISPLAY

Selection of Local and Imported Cheeses, Cured Meats & Pate
Roasted, Grilled & Pickled Vegetables
Charred Corn Hummus and Assorted Crisps

CHRISTMAS DAY

Charbroiled Tri-tip of Beef, Grilled Red Onions, Mushrooms, Pan Drippings
Herb Roasted Turkey Breast, Gravy, Cranberry Relish
Spicy Sausage and Sage Cornbread Stuffing
Mesquite Smoked Salmon, Roasted Tomato, Pearl Pasta and Lemon Butter
Roasted Brussels Sprouts
Roasted Honey Glazed Carrots
Whipped Yukon Gold Potatoes
Smoked Cheddar and Bacon Mac and Cheese

CARVING STATION

Herb Crusted Ribeye Loin, Roasted Mushrooms, Pan Drippings, Horseradish Cream and Sweet Rolls
Honey Glazed Ham, Creole Mustard, Garlic Mayo
Red Eye Gravy

COWBOY CHRISTMAS

Smoked Brisket of Beef with all the Fixins
Venison Chili
Local Tamales
Jalapeño Corn Bread

SEAFOOD DISPLAY

Poached Gulf Shrimp, Gulf Coast Oysters, Snow Crab Legs & Claws, Marinated Mussels
Charred Octopus Salad
Ceviche
Served with Smoked Cocktail Sauce, Remoulade, Watermelon Mignonette, Tabasco, Crackers & Lemon Wedges

SWEET STUFF

Assortment of Holiday Favorite Pies, Tarts, Mousse & Cakes
Made to order Bananas Foster: Brown Sugar, Rum, Holiday Spices & Vanilla Ice Cream

SEATING EVERY 30 MINUTES BEGINNING AT 10:30AM / LAST SEATING AT 2:00PM

ADULTS \$65.00++ / SENIORS (65+) AND UNIFORMED MILITARY \$55.00++

**CHILDREN 11 AND UNDER \$25.00++
CHILDREN 5 AND UNDER COMPLIMENTARY**