

## CHRISTMAS DAY BRUNCH 2018

### CONTINENTAL

A Selection of Breakfast Pastries and Breakfast Loaves  
Local Fruit Preserves, Cream Cheese and Butter  
Honey Almond Granola, Vanilla Yogurt, Cottage Cheese, and Berries  
Sliced Fresh Fruit  
Assorted Cereals

### LUSH SALADS

Baby Greens, Preserved Cranberries, Toasted Walnuts and Vanilla Poached Pear Dressing  
Roasted Beets with, Shaved Fennel Slaw, Feta Cheese and Chives  
Grainy Dijon Potato Salad with Rocket Spinach and Fresh Dill  
Toasted Orzo Pasta Salad with Green Pumpkin Seeds, Sunflower Seeds and Mandarin Orange  
Crudités' with a Duo of Dips

### FROM THE HEARTH

Carved to Order:  
Roast Leg of Lamb with Classic Mint Sauce  
Dijon Maple Glazed Roasted Ham  
Omelets and Eggs Cooked To Your Liking  
Belgium Waffles, Maple Syrup and Preserves

### CHARCUTERIE, CHEESE, SEAFOOD

Antipasto Platter of Cured Meats with Marinated Olives and Pickled Vegetables  
Local and Imported Cheese Platter with Crackers and Crisps  
Marinated Cherry Bocconcini and Grilled Vegetables  
Pickled Herring with Ribbons of Onion, Caper berries and Lemon Wedges  
Poached and Chilled Atlantic Salmon with Peppered Crème Fraiche and Preserved Lemon  
Marinated Mussels, Smoked Oysters, and Traditional Shrimp Cocktail

### MAINS AND SIDES

French Toast and Pancakes with Maple Syrup and Fresh Berries  
Apple-Wood Smoked Bacon, Breakfast Sausage  
Eggs Benedict with Hollandaise and Peameal Bacon  
Roasted Chicken Cacciatore  
Pesto and Sweet Chili Crusted Grilled Salmon  
Sage Roasted Turkey with Spiced Apple and Sausage Dressing  
Brussel Sprouts with Carrot and Turnip Puree  
Rosemary Roasted Potatoes

### SWEETS

Assortment of Pies, Cakes, and Pastries  
Sweets and House Made Confections  
\$42.00 per person

Offered December 25, 2018, 11:00am or 1:30 pm. Price subject to taxes and gratuities. Children under 12 half price. Advance Reservations Required, Subject to Availability