

NEW YEAR'S DAY BRUNCH BUFFET

January 1, 2020

ANTIPASTO

Artisan Breads And Wood Fired Flatbreads
Assorted House Butters, Infused Olive Oils, Aged Vinegars
Classic Hummus And Marinated Vegetables
Local Farm Cheeses And Preserves
Hand Sliced Smoked And Cured Meats
Marinated Olives And Mustards

SOUP

Cauliflower Bisque, Golden Raisin Relish Black Eyed Pea And Aged Ham

RAW BAR & SEAFOOD

Chilled Jumbo Shrimp With Cocktail Sauce
Cold Water Oysters On The Half Shell, Fl Citrus Mignonette
Chilled Mussels, Romesco Sauce

MARKET GREENS

Classic Caesar Salad, Garlic Croutons, Grana Padano Caprese "Our Way"

Roasted Red Beet, Frisee, Stone Ground Mustard Vin, Almonds, Goat Cheese

Warm Spinach Salad, Whipped Feta Dressing, Shaved Heirloom Vegetables

English Pea Couscous Salad, Feta,

CHEF ENCOUNTER

House Fettuccini
Classic Penne
Three Cheese Ravioli
Made To Order Omelets
Marinara, Alfredo, Garden Pesto

HAND CARVED

Roast Turkey With Gravy And Fresh Cranberry Sauce
Roasted Ham, Dijon Honey Glaze
Prime Rib, Au Jus, Horseradish

SIGNATURE BRUNCH ITEMS

House Made Pastries & Danishes With Assorted Spreads

Daily Seasonal Quiche

ENTREES

Borolo Braised Short Ribs With Crispy Oyster Mushrooms
Herb Roasted Salmon, Cacio E Pepe Risotto
Brick Chicken, Fennel Pesto, Braised Italian Greens

BAMBINO BUFFET

Macaroni And Cheese Chicken Tenders And French Fries With Assorted Sauces Daily Flatbread Classic Waffles And Pancakes With Assorted Toppings Shrimp And Grits With Chive And Mustard Seed Butter

SIDE DISHES

Charred Roasted Broccoli And Cauliflower, Olive Oil Breadcrumbs Roasted Fingerling Potatoes, Garlic Herb Oil

DESSERT

Our Pastry Shop Will Be Preparing A Wonderful Selection Of Holiday Desserts

\$65* PER ADULT, \$30* PER CHILD (AGES

ADD UNLIMITED HOUSE WINE AND CHAMPAGNE \$25 (MUST BE 21+)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.