



Christmas Day Brunch

December 25, 2025

DISPLAYS

ARTISANAL CHEESE TILES

With roasted nuts, fruit pastes, fresh and dried fruit and crackers

SEASONAL CUT FRUIT

with honey-pear dip

SEAFOOD DISPLAY

CLASSIC SHRIMP COCKTAIL

with spicy cocktail sauce

SLICED SMOKED SALMON

with traditional accompaniments

BAY SHRIMP SALAD

with roasted corn, charred tomato salsa and fresh herbs

BAKED OYSTERS KILPATRICK

SALADS

BIBB SALAD

with pomegranate pearls, candied walnuts, shaved red onion and choice of dressings

ROASTED POTATO SALAD

with pickled mustard seeds and garlic-parmesan dressing

QUINOA AND ALMOND SALAD

with toasted almonds, raspberry-poppyseed vinaigrette and dried cherries

MADE TO ORDER ENTRÉES

SHRIMP AND CRAB CAKES

with lemon butter sauce on wilted kale

PAN SEARED PORK MEDALLIONS

smothered in vidalia onion gravy with crispy onion straws

THREE CHEESE GRILLED CHEESE

on sourdough bread and rustic tomato soup



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CARVED

DEEP FRIED TURKEY BREAST

with herb gravy and cranberry-orange relish

MUSHROOM AND LEEK STUFFED FLANK STEAK

with black garlic demi

SIDES

CRISPY BRUSSELS SPROUTS

with caramelized shallots and apples

CINNAMON-MAPLE GLAZED BUTTERNUT SQUASH

ROASTED GARLIC MASHED POTATOES

BOURSIN SWEET POTATO GRATIN

BREAKFAST STATION

OMELETS MADE TO ORDER

Your choice of Whole Eggs or Egg Whites

Toppings: pepper, onions, Swiss, feta, cheddar, bacon, ham, sausage, spinach, mushroom, tomato, artichoke

SEASONED PORK SAUSAGE PATTIES

APPLEWOOD SMOKED BACON

COCONUT-CORNFLAKE CRUSTED FRENCH TOAST

with caramelized pineapple compote and rum syrup

CREAMY GRITS

with butter, cheese and salsa on the side

DESSERT

CHEF'S SELECTION OF HOLIDAY DESSERTS