



New Year's Day Brunch

The New Year's Day brunch includes:

*Baker's Daily Selection of Breakfast Pastries and Festive Breads
Chilled orange, apple or grapefruit juices
City roast and decaffeinated coffee
An assortment of black and herbal teas*

**Denotes our Gluten-Free Options*

Chilled Arrangements

Mixed Baby Greens with Signature House Dressings
Caesar Salad with Anchovy Dressing, Shaved Parmigiano-Reggiano
Chef's Choice of Four Signature Composed Salads
Vegetable Crudité Display with a Creamy Herbed Buttermilk Dip*
European Charcuterie Board with Pickles & Mustards
Baked Salmon & Smoked Fish Display with Traditional Condiments*
Shellfish Mirror featuring Shrimp Cocktail, Green Lip and Blue Mussels & Manilla Clams
Baked Brie Cheese Wheel, Phyllo Pastry, Raspberry Compote, Toasted Almonds
Free-Range Devilled Eggs with Cornichons*
Asian Display featuring Shrimp Salad Rolls, California & Vegetable Rolls, Chef's Selection of Sashimi
Imported & Domestic Cheese Board with Crackers & House Preserves*
An Arrangement of Fresh Sliced Seasonal Fruit & Berries**

Chef Attended Carvery

*Carved Baron of Beef, Yorkshires, Cabernet-Rosemary Jus and Horseradish**

Brunch Entrées

Brown Sugar & Grainy Mustard Glazed Ham, Rum & Raisin Sauce
Seared Duck Breast with Red Wine Sauce and Candied Kumquats*
Parmesan Potato Pavé; Bouquetiere of Roasted Winter Vegetables
Chef's Design Your Own Omelet Station*
Cheddar Scrambled Eggs with Chives
Traditional Peameal Bacon and Smoked Salmon Benedicts, English Muffin & Classic Hollandaise
Smoked Bacon Rashers & Breakfast Sausages
French Toast and Buttermilk Pancake Station with Assorted Toppings*

Sweet Endings

Our Pastry Shop's Selection of Seasonally-Inspired Pastries, Cakes, Custards and Flans to include:

*Croquebouche Tower with Spun Sugar, Pistachio Buttercream Torte
Peanut Butter, Chocolate and Mixed Nuts Cookie Pizza, Pomegranate Triple Layer Mousse Parfaits*
Salted Caramel & Caffè Latte Swirled Cheesecake, Chocolate Dipped Strawberries**