

# Christmas Day Brunch

MONDAY, DECEMBER 25TH, 2017 | 12:30 - 3:00 P.M.

*neomi's grill*

## CINNAMON & RUBY SPICE TEA

red rooibos | pomegranate | candied ginger | apple cider splash

## STOCKING STUFFERS

### SALADS & APPETIZERS

#### JOURMOU SOUP

A Haitian Holiday Favorite

calabaza pumpkin bisque | braised beef & potatoes | cavatelli pasta

#### CHARCUTERIE

artisan cured meats | pates | sausage & salami  
pickled vegetable giardiniera | whole grain mustard  
marinated olives | cherry peppers | cornichons | balsamic glazed cippolini onions

#### MEDITERRANEAN INSPIRED

chick pea hummus | roasted eggplant baba ghanoush | mint tabbouleh | herb marinated feta cheese  
heirloom tomato bruschetta | parmesan & sesame flatbreads | grilled pita

#### MRS. SANTA'S SALAD BAR

baby mixed greens & caesar salad with a full bar of toppings and dressings  
beet & blood orange salad | toasted pistachio  
grilled chicken & walnut salad  
red quinoa & pumpkin | pomegranate vinaigrette  
roasted potato salad | grilled scallion ranch dressing  
tropical fruits & berries

## SANTA'S SEAFOOD EXTRAVAGANZA!

### AN OCEANIC DISPLAY

spiced shrimp cocktail | oysters mignonette | rock crab claws  
king crab legs | vodka cocktail sauce | Florida mustard sauce | salsa golf

### HALIBUT CEVICHE IN A GLASS

spiced mango | coriander & tequila | tomato fondue | fresh passion fruit citrus essence

### GRAVLAX SALMON

fresh dill cure | traditional condiments | boursin herb cream cheese

### TUNA TATAKI

Florida citrus ponzu | sesame & nori furikake | chili soy mayo

### CRAB CAKES EGGS BENEDICT

crispy crab fritter | soft poached egg | cuban bread toast | tartar hollandaise

## HOLIDAY HIGH'LIGHTS'

### CHRISTMAS HAM

sunshine mango, cherry & rum glazed  
carved-to-order by our chefs

### HANDMADE SPINACH & RICOTTA RAVIOLI

pecorino sauce | almond & nutmeg crumbs | wild mushrooms

### SANTA'S SECRET PORK SKIRT STEAK "A LA PIZZA"

tomato sauce | provolone cheese | heirloom tomato | chimichurri | mozzarella & oregano

### APPLE & FIG GLAZED TURKEY BREAST

sage cornbread stuffing | drippings gravy

## TREE TRIMMINGS

butter whipped potatoes | kale, spinach & artichoke gratin  
organic wild rice & grain pilaf | charred Brussels sprouts | sautéed baby vegetables

## KIDS WISH LIST

### GRILLED CHEEZE SANDWICHES

### CHICKEN TENDERS & TATOR TOTS

honey mustard | BBQ sauce | ketchup

### MACARONI & CHEESE

buttered corn

### 'HEALTHY SNACKS' OF CARROT & CELERY STICKS

ranch dressing

...AND

### DECORATE YOUR OWN SANTA'S SUGAR COOKIES

sprinkles | icings | M&M's | chocolate shavings  
and our caramel apple bites with holiday decorations

## MADE BY LITTLE ELVES...

### A SELECTION OF YUMMY SWEETS

bouche de noel yule log with raspberry jam & spiced buttercream  
black forest pops | key lime coconut cake truffle | orange-caramel flan  
dulce de leche cheesecake | cherry & pistachio nougatine | oreo chess pie

### HONEY CRISP PEACH & BERRY COBLER

drop biscuit crust | cotton candy ice cream

**\$55 per adult | \$25 per child ages 5-12 | ages 4 and under eat free**

**\$20 for unlimited champagne | mimosas | bellini's**

Prices are not inclusive of tax or gratuity

*Merry Christmas!*