



 **Christmas Brunch Buffet**   
**2009**

Farmstand Eggs and Omelets  
Choice of Cheddar Cheese, Peppers, Onion, Mushroom, Ham, Bacon,  
Sausage, Broccolini, Crab & Salsa

Tasso Ham & Potato Casserole

Spiced Egg Nog Baked French Toast  
Cinnamon Cream

Marscapone & Lingonberry Stuffed Crepes

Assorted Pastries & Breakfast Breads

Selection of Seasonal & Exotic Fruit

Regional & Domestic Cheese Display

Shrimp & Bay Scallop Ceviche  
Citrus, Mango, Chipotle

Marinated Jumbo Asparagus  
Lemon Aioli

Smoked Salmon Tasting-  
Hot & Cold Smoked Salmon, Tomatoes, Capers, Boursin Cheese

## **Salads**

### Organic Greens

Baby Radish, Beets, Sweet Peppers, Heirloom, Tomatoes, Herbal  
Vinaigrette

### Baby Spinach

Citrus, Pears, Bacon, Blue Cheese, Champagne Vinaigrette

### Yukon Gold Potato & Dungeness Crab Salad

Poblano Aioli

### Broccolini

Sundried Tomato, Pearl Mozzarella, Toasted Pine Nuts, EVOO

### White Bean Prosciutto & Balsamic Onion

Aged Sherry Vinaigrette

## **Holiday Fare**

### Herb Cracked Pepper Rubbed Prime Rib

Au Jus, Creamy Horseradish

### Spiced Pecan Crusted Loin of Pork

Vermont Maple Glaze

### Pan Seared Loch Duarte Salmon

Blood Orange Chipotle Gastrique

### Brown Sugar Free Range Turkey Breast

Tart Apple Cranberry Chutney

### Grilled Flat Iron Steak

Roasted Garlic Mushroom Demi

### Perfect Mashers

Sour Cream, Chives

### Mascarpone Herbed Polenta

Pumpkin Spiced Sweet Potato Gratin

Roasted Root Vegetable Medley  
Herb Butter

Caramelized Brussels Sprouts  
Smoked Bacon, Caramelized Onion

Ancho Cherry Glazed Carrots

Assortment of  
Freshly Baked Holiday Breads, Rolls, Miniature Danish & Muffins

### **Desserts**

Buttered Rum Chocolate Pyramid  
Pistachio Frangipan Fruit Tart  
Peppermint Mocha Torte  
Stollen Bread Pudding  
Gingerbread Cheesecake  
Bourbon Pecan Tart  
Caramel Chestnut Yule Log  
Ethan's Topsy Fruit Cake  
Assorted Miniature Holiday Pastries