

CHRISTMAS CELEBRATION BRUNCH

Our Artisan Wisconsin Cheese Board Station

French brie with brandy-infused liquid raspberry pipettes
Carr Valley Snow White goat cheddar, bittersweet chocolate fondue sauce
Salemville blue cheese with balsamic macerated figs
Uplands Cheese Pleasant Ridge Reserve with black currant preserves

Yuletide Starters and Salads

Grilled chicken paillard salad, arugula, radicchio, blue cheese, grapes, pepitas,
sherry, mustard vinaigrette
Farro salad with dried blueberries, hazelnuts, spinach, roasted shallot
champagne vinaigrette
Local organic greens, fresh garden vegetables and housemade dressings
Vegetable crudité baskets with herb & onion dips
Charcuterie board, pâté, with cornichons, caperberries, horseradish mustard
Assorted yogurt parfaits with housemade granola
Exotic winter fruit salad with mango-passionfruit syrup and spearmint

The Bakery

Croissants, Danish, coffee cake, scones, breakfast breads, muffins,
artisan dinner rolls, and flat breads

Action Stations

Freshly cracked organic egg omelets made to order
(also with egg whites & Egg Beaters):
Ham, sausage, spinach, peppers, mushrooms, tomato, baby shrimp,
spring onions, bacon, broccoli, cheddar & Swiss



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Malted Belgian waffles made to order:

Blueberry compote, whipped cream, chocolate sauce, vanilla cream,
macerated berries

Pastas made to order:

Choose Italian sausage Napolitano or garlic pepper cream sauce, cheese tortellini or penne pasta, crushed pepper, Parmesan Reggiano, basil pesto, fresh herbs, artichoke-roasted pepper salsa

Brunch Entrées

Housemade corned beef hash

Cheese blintzes with berry compote

Classic eggs benedict

Buttery smashed Yukon Gold potatoes

Winter squash ratatouille

Herbed rice with grilled artichokes & pine nuts

Sausage patties, Nueske's smoked peppered bacon

Grilled halibut with fennel, green apple & fresh horseradish slaw,
lemon caper sauce

Citrus roasted chicken with rosemary polenta cakes, melted arugula,
smoked tomato cream

Sculpted Ice & Seafood Station

Scottish smoked salmon with egg, capers, red onion, cream cheese, bagels

Shucked cold water oysters, lemongrass poached jumbo shrimp,

Key West mustard sauce, cucumber mignonette, cognac-infused cocktail sauce



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The Carvery

Sea salt and herb-crusted prime rib with thyme-garlic jus
Herb-roasted pork shoulder with rosemary-apple compote, mustard herb butter

Santa's Table

Apple cinnamon tarts
Caramel popcorn cone pops
Assorted cream puffs
Assorted holiday cookies
Peppermint brownies
Gingerbread cake with cream cheese icing
Cranberry orange & white chocolate mousse Verrines
Eggnog cheesecake pops
Chestnut frangipane tarts
Red velvet cupcakes
Amaretto chocolate ganache tarts
Chocolate mint cake
Warm sipping chocolate with assorted toppings

