

CHRISTMAS CELEBRATION BRUNCH

Our Artisan Wisconsin Cheese Board Station

French brie with brandy-infused raspberry jam and candied pecans
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, tomatoes, fresh herbs, champagne vinaigrette
Local organic greens, fresh garden vegetables and housemade dressings
Vegetable crudité baskets with herb and onion dips
Charcuterie board pâté, 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

Fresh eggs and omelets made to order, ham, sausage, spinach, peppers, mushrooms, tomato, baby shrimp, scallions, bacon, broccoli, cheddar and Swiss



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Malted Belgian waffles made to order:

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

Gourmet Macaroni and Cheese Station:

Cheddar cream, blue cheese fondue, fontina cream, hot sauces,
buttered herb panko, fried onions, pretzel bread, bacon, tomatoes, scallions,
sour cream, spiced caramelized onions, sautéed wild mushrooms, shrimp,
grilled chicken, roasted garlic

Brunch Entrées

Housemade corned beef hash

Cheese blintzes with berry compote

Classic eggs benedict

Buttery smashed Yukon Gold potatoes lyonnaise

Winter squash ratatouille

Cheddar potato latkes

Sausage links, applewood smoked bacon

Grilled halibut with fennel, corn and leek ragout, lemon caper sauce

Citrus roasted chicken with rosemary polenta cakes,
wild mushroom mélange, 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

Dill lobster, crab, and seafood salad



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The Carvery

Sea salt and herb-crusted prime rib with thyme-garlic jus, béarnaise sauce
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 and 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

