



CHRISTMAS BRUNCH

\$95 PER PERSON

STARTERS

Choice of

HOLIDAY WALDORF SALAD

Apples, roasted grapes, honeynut squash, walnut, celery leaves

SALT COD BRANDADE

Brown butter persillade, grilled baguette

BRAISED SHORT RIB RAVIOLO

Molten egg, celery root, herb salad, mushroom bouillon

OYSTERS ROCKEFELLER

Spinach, guanciale, mornay sauce

MISTLE-TOAST

Meredith Dairy feta, candy cane beets, endive

ENTRÉES

Choice of

SMOKED PORK LOIN

Blackened sweet potatoes, Brussels sprouts, cider emulsion

STEAK & EGGS

Red flannel hash, braised kale, sunny side egg, salsa verde

CRAB CAKE BENEDICT

English muffin, winter greens, poached eggs, Maltese sauce

BAKED LOBSTER

Caramelized cauliflower, thermidor sauce

STUFFED CRÊPE

Chestnut cream, quince marmalade, poached cranberry

DESSERT

Choice of

HOLIDAY BAUBLES

Dark chocolate mousse, cranberry, chili

GINGER WREATH

Gingerbread, pear, mulled wine

WINTER CITRUS VACHERIN

Kinome sherbert, macadamia dacquoise

**The culinary staff at Castle Hill feels the necessity to inform our guests on the issue of mercury in seafood. Some types of seafood can contain elevated levels of mercury, which can be detrimental to the health of certain individuals. Please inquire with your server for details. Raw meat and shellfish, or products not cooked to recommended internal temperatures, can increase your risk of illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry and seafood. If you have any food allergies, please bring them to your server's attention.*

