CHRISTMAS BRUNCH

$85 PER PERSON

STARTERS
Choice of

OYSTER STUFFIES
Chorizo, spinach, hot sauce emulsion

STEAK TARTARE
Red onion, capers, Dijon, Siberian caviar, garlic bread

SMOKED SALMON PLATE
Baked brie, marinated olives, vegetables, toast

HONEYNUT SQUASH SOUP
Crème fraîche, warm crab salad, herb biscuit

BABY KALE WALDORF SALAD
Apples, roasted grapes, toasted walnuts, buttermilk-poppy seed dressing

ENTRÉES
Choice of

LOBSTER HASH
Poached eggs, béarnaise, grilled baguette

MARINATED COLORADO LAMB
Warm quinoa salad, pomegranate glaze, pistachio

SEARED SCALLOPS
Pommes purée, cauliflower, citrus

COFFEE RUBBED N.Y. STRIP
Fried egg, crispy fingerlings, steak sauce

CROISSANT FRENCH TOAST
Orange cranberry, Vermont maple, chantilly

EGGS BENEDICT
Hash browns, Black Bird Farms ham, onion jam, black truffle hollandaise

DESSERT
Choice of

TURTLE TARTS
Pecan crust, caramel, chocolate, maple ice cream

EGGNOG CRÈME BRULÉE
Gingerbread cookie, cranberry plum compote

ICE CREAM & SORBET
Whipped cream, caramel sauce or fruit jam

“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.”