



CHRISTMAS BRUNCH

\$95 PER PERSON

STARTERS

Choice of

SEAFOOD CRÊPE

Shrimp, scallop, crab, winter squash, grapefruit beurre blanc, fines herbes

RHODE ISLAND MUSHROOM TARTLET

Caramelized onion, confit potato, mornay gratinée, thyme sablé

WALDORF SALAD

Grilled Asian pear, apple, roasted grapes, celery leaf, dried cranberries, walnut, celery seed vinaigrette

BEEF-CURED SALMON

Croissant, fennel-citrus salad, whipped dill crème fraîche, pickled mustard seed

DUCK RILLETTES

Crispy duck, marinated vegetables, cranberry mostarda, rye crisp

ENTRÉES

Choice of

LOBSTER HASH

Poached eggs, lobster tail, béarnaise

STEAK & EGGS

Petit filet, pommes paillason, asparagus, sunny egg, black truffle hollandaise

GINGERBREAD PAIN PERDU

Lime curd, rum-raisin gelato, rum soaked raisins

GLAZED PORK BELLY

White bean ragoût, melted savoy cabbage, pomegranate aigre-doux

ATLANTIC HALIBUT

Roasted root vegetables, cipollini onion, honeynut squash purée

MULTI-GRAIN RISOTTO

Farro, barley, rye berry, RI mushroom, Brussels sprouts, hazelnut

DESSERT

Choice of

TARTUFO

Cordial cherry, frangelico-espresso gelato, guanaja glaze

PEAR TERRINE

Eggnog ice cream, kumquat marmalade, molasses cookie

MEXICAN HOT CHOCOLATE POT DE CRÈME

Toasted marshmallow, peppermint candy crumble

**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.*



RELAIS &
CHATEAUX