



CHRISTMAS BRUNCH

\$95 PER PERSON

STARTERS

Choice of

HOLIDAY SOUFFLÉ PANCAKE

Sweet potato butter, poached cranberries, maple-pecan brown butter

WINTERTIDE JONAH CRAB CAKE

Carrot salad, winter citrus, fennel, radish, smoked paprika aioli

GRILLED GEM LETTUCE

Pickled pears, grapes, celery leaves, walnuts, Great Hill Blue cheese, mustard seed dressing

SMOKED SALMON TOAST

Caper-preserved lemon cream cheese, cured egg yolk, asparagus, pumpernickel

BRAISED BEEF SHORT RIBS

Vanilla-parsnip purée, maitake mushrooms, pearl onions, red wine jus

ENTRÉES

Choice of

SEAFOOD STUFFED SOLE

Caramelized cauliflower, haricots verts, lobster-caviar butter

STEAK & EGGS

Hanger steak, root vegetable latkes, broccolini, poached eggs, black truffle hollandaise

CROQUE MADAME NOËL

Country ham, Gruyère, Dijon mustard, sunny side egg, sourdough

TURKEY BREAST WITH CRANBERRY RELISH

Bacon-leek casserole, smoked gouda, cranberry relish, sunny side egg, mushroom velouté

PORTUGUESE COD BENEDICT

Smoked cod, stewed collard greens, papo secos, chourico hollandaise

“MISTLETOE” BAKED PASTA

Narragansett Creamery cheese, broccoli rabe, sofrito, persillade

DESSERT

Choice of

TURTLE TORTE

Flourless chocolate cake, salted caramel, maple-smoked pecans

PARIS-BREST

Lingonberry & gingersnap

YULE LOG

Vanilla génoise, citrus-passion fruit chutney, white chocolate

*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.

