



NEW YEAR'S DAY BRUNCH 2026

\$75 PER PERSON

STARTERS

Choice of

NEW ENGLAND CLAM CHOWDER

Oyster crackers

BRANDADE FRITTERS

Cabbage slaw, spiced vinaigrette

BEEF TARTARE

White anchovies, lemon, capers, truffle Dijonnaise, parsnip chips

EAST BEACH BLONDE OYSTERS

Champagne mignonette, horseradish-dill espuma, caviar

CHICORY SALAD

Winter squash, poached pears, dried cranberries, pepitas, blood orange dressing

ENTRÉES

Choice of

SHIRRED EGGS

Mushroom and leek fondue, new potatoes, quail eggs, caviar, baguette

SURF & TURF

Short rib hash, lobster tail, poached eggs, truffle hollandaise

PORK AND RABE BENEDICT

Pork loin, cherry pepper relish, poached eggs, sourdough, smoked paprika hollandaise

CINNAMON ROLL FRENCH TOAST

Whipped cream cheese, pecan rocher, raspberries

WINTER VEGETABLE QUICHE

Roasted winter squash, mushroom, kale, chèvre, petite lettuce

DESSERT

Choice of

BAKED ALASKA

Sweet potato cake, butter-pecan gelato, vanilla meringue

TIRAMISU TRES LECHES

Coffee, black cocoa

BLACK FOREST GÂTEAU

Flourless chocolate cake, Manjari mousse, cherry marmalade

**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.*

