



NEW YEAR'S DAY BRUNCH 2027

\$85 PER PERSON

STARTERS

Choice of

NEW ENGLAND CLAM CHOWDER

Oyster crackers

CRISPY DUCK RILLETTES

Sunny side quail egg, frisée salad, pears, pepitas, port-plum sauce

BEET CURED SALMON

Dark rye, onion, crème fraîche, caviar

EAST BEACH BLONDE OYSTERS

Bloody Mary sauce, celery leaf

CHICORY SALAD

Delicata squash, grapefruit, hazelnut, white verjus vinaigrette

ENTRÉES

Choice of

POTATO & LEEK QUICHE

Mushroom duxelles, fines herbes salad

LOBSTER BENEDICT

Lobster cakes, English muffin, poached eggs, sauce Béarnaise

PASTRAMI HASH

House smoked beef, shaved cabbage, poached eggs, mustard hollandaise

STEAK & EGGS

Sirloin, sunny side egg, broccoli rabe, pommes paillasson, paprika emulsion

SOLE FRANÇAISE

Spätzle, roasted root vegetables, mustard-lemon beurre blanc

CINNAMON ROLL CASSEROLE

Orange-rum raisin crème anglaise

DESSERT

Choice of

GOOD FORTUNE FINANCIER

Amaretto, whipped caramel

YOGURT PANNA COTTA

Pomegranate, pistachio

FLOURLESS CHOCOLATE TORTE

Brûlée ganache, espresso ice cream

**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.*

