NEW YEAR’S DAY CHAMPAGNE BRUNCH
2024

$65 PER PERSON

CHAMPAGNE PAIRINGS FOR EACH COURSE
$60 PER PERSON

STARTERS
Choice of

CHAMPAGNE EXTRA BRUT, BERTRAND-DELESPIERRE, ‘ENFANT DE LA MONTAGNE’ NV Montagne de Reims

NEW ENGLAND CLAM CHOWDER
Oyster crackers

PASTRAMI SALMON BAGEL
House-made bagels, caper-onion relish, tomato, chive cream cheese

BRIE APPLE TOAST
Sourdough, brie cheese, local apples, whole grain mustard, honey

RAZOR CLAM RISOTTO
Crispy shallot, Parmigiano

BABY KALE SALAD
Pears, shaved Brussels sprouts, walnuts, apple cider vinaigrette

ENTRÉES
Choice of

CHAMPAGNE BRUT, BILLECART-SALMON NV Reims

LOBSTER HASH
Poached eggs, béarnaise, grilled baguette

STEAK & EGGS
Prime flat iron, poached eggs, chimichurri, hash browns

SEARED SCALLOPS
Chorizo hash, red pepper vinaigrette, watercress

CRAB CAKE SANDWICH
Lemon-caper remoulade, gem lettuce, tomato, mixed greens salad

BREAD PUDDING FRENCH TOAST
Champagne berries

EGGS BENEDICT
Thick cut English muffin, house smoked ham, hollandaise sauce

DESSERT
Choice of

CHAMPAGNE ROSÉ, CHRISTOPHE MIGNON, ‘ROSÉ DE SAIGNÉE’ Festigny & le Breuil

CARROT CAKE
Cream cheese mousse, salted caramel, brown sugar-clove ice cream

S’MORES BAR
Dark chocolate ganache, marshmallow, graham cracker-chocolate crunch ice cream

ICE CREAM & SORBET
Whipped cream, chocolate sauce or caramel

*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.