# NEW YEAR'S DAY CHAMPAGNE BRUNCH 2025

\$75 per person

CHAMPAGNE PAIRINGS FOR EACH COURSE \$60 per person

### **STARTERS**

Choice of

CHAMPAGNE EXTRA BRUT GRAND CRU, VALENTIN LEFLAIVE NV Côtes des Blancs

NEW ENGLAND CLAM CHOWDER Oyster crackers

NATIVE FLUKE CRUDO Ginger-beet dressing, finger lime, coriander

**PORK CROQUETTES** *Tête de cochon, pickled vegetables, celery leaf, sauce gribiche* 

EAST BEACH BLONDE OYSTERS Clarified milk, Chardonnay, allium, caviar

GRILLED ENDIVE SALAD Asian pear, celeriac, pecorino romano, caraway crisps, mulled red wine

# ENTRÉES

Choice of

CHAMPAGNE BRUT, HURÉ FRÈRES, INATTENDUE NV Montagne de Reims

LOBSTER HASH Grilled tail, poached eggs, petite greens, béarnaise

SURF & TURF Grilled sirloin, root vegetable rösti, winter greens, crab mousseline

SALMON BENEDICT House-cured Scottish salmon, spinach, English muffin, mustard-dill hollandaise

STUFFED CRÊPE Dark chocolate-hazelnut spread, orange mascarpone, Grand Marnier syrup

**WINTER VEGETABLE QUICHE** *Roasted winter squash, mushroom, kale, chèvre, salad of young lettuces* 

## DESSERT

 $Choice\, of$ 

CHAMPAGNE ROSÉ, BILLECART SALMON NV Epernay

KUMQUAT UPSIDE-DOWN CAKE Brown butter cake, cardamom ice cream, almond streusel

CINNAMON ROLL BREAD PUDDING Spiced cream cheese custard, toasted milk ice cream

DULCE DE LECHE FLOURLESS CHOCOLATE TORTE Milk chocolate-whiskey crémeux, Asian pear, black cocoa

\*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.

