

# CHRISTMAS BRUNCH

Mar Vista Ballroom | Wednesday, December 25 | 10 a.m. – 4 p.m.

\$139\* per adult | \$68\* per child under 12

*Pricing excludes alcohol, tax and service charge. Complimentary valet parking available.*

## OMELET STATION & MADE-TO-ORDER EGGS

Bay Shrimp, Nueske's Bacon, Smoked Ham, Soy Chorizo, Oregon Mushrooms, Bell Peppers, Spinach, Asparagus, Avocado, Salsa, Pico de Gallo, Assorted Cheeses, Egg Whites, Egg Beaters, Scrambled Eggs

## FRENCH TOAST & WAFFLES

Eggnog French Toast, Made-to-Order Waffles, Bananas Foster, Cranberry Compote, Vermont Maple Syrup, Chantilly Cream, Coconut, Granola

## BREAKFAST MEATS

Applewood-Smoked Bacon, Italian Sausage, Chicken Apple Sausage

## CHARCUTERIE & CHEESE STATION

Assorted Charcuterie, European & Domestic Cheeses, Honey Comb & House-Made Fruit Compotes, Olives, Onions, Cornichons, Dried Fruit, Nuts, Grapes, Lavosh Crackers, Bread Sticks, Sliced Seasonal Fruit

## INDIVIDUALLY PLATED SALADS

Roasted Pumpkin & Wild Rice Salad  
Rocket Arugula  
Boccacini & Baby Tomato Salad  
Endive & Watercress

## FRUIT DE MER

Chilled Seafood  
House-Smoked Salmon  
Littleneck Clams  
Miso-Glazed Black Cod

## SOUP STATION

Maine Lobster Bisque  
Chestnut Soup

## PASTA STATION

Gnocchetti  
Wild Mushroom Farro Risotto

## CARVING STATION

Porchetta  
Beef Tenderloin  
Free Range Turkey  
Sides: Yukon Whipped Potatoes, Roasted Root Vegetables, Brussels Sprouts, Roasted Garnet Yams

## YOUNG ADULT BUFFET

Cheeseburger Sliders  
Crispy Chicken Tenders  
Mini Pigs In A Blanket  
Macaroni & Cheese Gratin

## DESSERTS

Pomegranate Panna Cotta  
Salted Caramel Chocolate Cake  
Raspberry Chocolate Cake  
Lime Cheesecake  
Hazelnut Coffee Tiramisu  
Mini Black Forest Yule Log  
Red Velvet White Chocolate Mousse Yule Log  
Lemon Raspberry Tarts  
Chocolate Coconut Macadamia Cookies  
Assorted Meringue  
Warm Panettone Bread Pudding  
Apple Cranberry Cobbler  
Assorted Macaroons  
Chocolate Dipped Brittany Shortbread  
Assorted Chocolate Bark  
Gelato Station with Assorted Toppings:  
Candied Orange, Peppermint Stracciatella,  
Chocolate, Amarena Cherry