

ember & rye

Thanksgiving Brunch *Menu*

\$125 for adults/ \$60 for kids 3-12

10:30 am to 2:00 pm

SEAFOOD DISPLAY

Poached Jumbo Shrimp, Chipotle Cocktail Sauce, Remoulade
Smoke Salmon, Bay Scallops and Trout
Cream Cheese, Purple onions, Sliced Tomatoes, Capers,
Grated Eggs, Sour
Cream, Lemon Wedge
Assorted Mini Bagels

SELECTION OF MAKI SUSHI AND SASHIMI

Assorted Sushi Rolls, Tuna and Salmon Sashimi
Wasabi, Soy, Pickled Ginger and
Marinated Seaweed Salad

ARTISAN SALUMI AND CHEESE

Array of Local Salumi and California Cheeses
House Pickled Vegetables, Cornichons, Grain Mustard,
Fruit Compote Grilled Country Bread

CHEF'S STATION

Hamachi Crudo, Hot Chicken Oysters, Radish, Celery,
Buttermilk & Herb Vinaigrette

COLD BUFFET

Roasted Sweet Potato, Charred Poblano Chili and Corn,
Cumin Lime, Vinaigrette

Mini Fall Tart, Beets, Goat cheese Mousse, Pistachio,
Arugula and Frisée

Roasted Brussel Sprout Salad, Caramelized onion and
fennel, pancetta, mustard-Buttermilk Vinaigrette

Chilled Heirloom Carrot Soup, lemon crème Fraiche,
Spiced Hazelnuts

All Natural Cured Beef Bresaola, Pickled Persian Cucumber,
Onion Tobacco, Baby Arugula, Local Pressed Olive Oil

Seafood Ceviche, Snapper, Shrimp, Calamari, avocado,
cilantro, sweet onion, tomato in Verrine

Local Organic Greens, Candied Pecans, Dried Cranberry, Goat
Cheese, Roasted Butternut, White Balsamic Vinaigrette

CHEF'S STATION

Caesar Salad of sorts, artichokes, kale, croissant
croutons, parmesan



Pricing excludes tax and gratuity

Brunch Menu

Continued

BREAKFAST ITEMS

Smoked Bacon, Chicken Apple Sausage, Pork Sausage
Pecan Pie French toast – Maple Syrup, Blueberry compote
Duck Ham Benedict- Sweet potato Biscuit,
Poached Farm Egg, Winter Orange Hollandaise

STATION: Omelet and Eggs to Order

CARVING STATION

Bone-in swordfish, black lime, miso honey butter

Honey Roast Turkey, Wild sage scented Gravy, Cranberry Sauce
Cornbread Stuffing, Chorizo and Dates

Prime Rib, Creamy Horse radish, Truffle scented Au Jus

Butternut and Brussel Sprouts, Butternut Puree, Smoked Celery
root, Chipolini onions, Pomegranate Seeds

Smoked Cheddar Whipped Potatoes, Snipped Chives
Honey Bourbon Gravy

HOT BUFFET

Pork Belly and Spaetzle, Celery Root, Rapini, Roasted
Garlic Fondue, Crème Fraiche, Parsley, Preserved Lemon

Seabass and Octopus, Purple Cauliflower Crema, Fregola,
Castelvatrano Olives, Calabrian Chiles,
Roasted Fennel, Escarole

PASTRIES BUFFETS

Cakes

Pumpkin pie | spiced Apple cake | Gateau basque |
Pecan Pie | Almond PEAR Frangipane | Vegan Vanilla &
Chocolate Cake | Pumpkin Pie | Sweet Corn
Cake | Assorted Cheesecakes | Flavored Cream Puffs

Verrines

Orange Chocolate Pot de Creme | Crème Brulée | Sweet
Potatoe Mousse | spiced Truffle

Confections & Kids

Assorted truffles, nougat, Caramels | Flavored Cup Cakes |
Shortbread Cookies | Sugar Cookies | Kids Pumpkin Pie |
Chocolate Brownies

Station

Molten Chocolate Spiced Cake



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