

ember & rye

# *Christmas Brunch Menu*

*\$105 for adults/ \$55 for kids 3-12*

*11:00 am to 3:00 pm*

## **ICED SEAFOOD DISPLAY**

Chilled Jumbo Shrimps  
Cocktail Sauce, Remoulade and Lemon Wedges

## **SELECTION OF MAKI SUSHI AND SASHIMI**

Assorted Maki Sushi, Tuna and Salmon Sashimi, Soy  
Sauce, Pickled Ginger, Wasabi

## **HOUSE SMOKED FISH PLATTER**

Smoked Salmon & Trout Traditional Garnishes  
and Mini Bagels

## **CHARCUTERIE STATION**

Artisan Local Salumi, prosciutto, Mortadella  
Cornichons, Assorted Mustards, Pickled Vegetables

## **LOCAL CALIFORNIA CHEESE DISPLAY**

Humboldt Fog, Fiscalini aged Cheddar,  
Point Reyes Blue Cheese

Accompanied with Dates Chutney, Roasted Nuts,  
Grilled Levain Bread

Winter Sliced Harvest Fruits

## **CHEF'S STATION**

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

## **COLD BUFFET**

Pear and Parsnip Gazpacho chasers, pistachio oil

Smoked Scallops, Black Trumper mushrooms, cannellini  
Beans Salad, Smoked Paprika and Baby Arugula

Poke Verrine, Macadamia Nuts, Avocado Mousse,, sesame  
Seeds, Pickled Red Onions

Mixed Winter Greens, Candied Pecans, Pink Grapefruit  
Supremes, Lemon and molasse Vinaigrette

Beef Carpaccio, Chimichurri Dressing, Grilled Baby Gems, Fried  
Capers, Hard boiled Eggs

Winter Squash, Quinoa, Smoked Duck, Shaved Fiscalini, Dried  
Currants, Kale, Meyer Lemon Dressing



*Pricing excludes tax and gratuity*

# *Brunch Menu*

## *Continued*

### **CHEF'S STATION**

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

### **HOT BUFFET**

Sage and Prosciutto Pork Roulade  
Smoked Celery root mashed potato, Roast Carrot, purple  
Kale, Green Peppercorn Gravy, Lemon Zest

Pacific Saebass and Shrimp  
Gigante Beans, Swiss Chard, Fresno Chile, Olives, Roasted  
Red pepper Coulis

Wild Mushroom Farro  
Roasted winter squash, Romanesco, Smoked Almonds

Swirled French Toast  
Vanilla Mascarpone , Crystalized Cranberries, Crispy Mint

Salmon Pastrami Benedict  
Sautéed Spinach, Hollandaise, Paddle Fish Roe

Smoked Bacon & Chicken Apple Sausage

### **CARVING BY A CHEF**

Coffee Rubbed Prime Rib

Sherry au Jus, and Creamy Horseradish

Bone-in swordfish, black lime, miso honey butter

### **DESSERT BUFFET**

*Yule Log*  
Salted Carmel | White Chocolate Cranberry | Black Forest

*Pies*  
Pumpkin | Pecan | Vanilla Bean Cheesecake

*Tarts*  
Basque | Vanilla and Berry | Sugared Cranberry Pavlova

*Verrine*  
Gingerbread Creme Brulee, Tiramisu,  
Pomegranate Panna Cotta

*Confections*  
Christmas Sugar Cookies | Assorted Macaroons | Coconut  
Macaroons | Assorted Fudge | Assorted Chocolate Truffle  
| Assorted Marshmellow | Assorted Nougat



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