

ember & rye

Thanksgiving Brunch *Menu*

\$155 for adults/ \$65 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

Caesar Salad of Sorts, Artichokes, Escarole, Kale,
Croissant Croutons, Parmesan

COLD BUFFET

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

Autumn Verrine, Roasted Beets, Goat Cheese, Orange
Segment, Pistachio Dust

Baby Gem Lettuce, Smoked Blue cheese, Roasted Tinkerbell
Peppers, Orange & Fennel Seed Agra dolce

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

Horseradish panna cotta, Marinated Beets, Tapioca &
Toasted Hazelnut

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

Selection of Artisanal Cheeses, Local Honey, Pear Chutney

Selection of Ripe Seasonal Fruits



Pricing excludes tax and gratuity

Brunch Menu

Continued

BREAKFAST ITEMS

Smoked Bacon, Chicken Apple Sausage, Pork Sausage
Pumpkin Pie French Toast, Maple Syrup, Cinnamon
Whipped Cream
Lox & Bagel Benedict, Mini Everything Bagel, Poached Farm
Egg, Red onion – Tomato Jam, Dill Hollandaise, Fried Capers

STATION: Omelet and Eggs to Order

CARVING STATION

Aviara Honey Roast Turkey, Wild sage scented Gravy,
Cranberry Mostarda

Prime Rib, Creamy Horse radish, Birria Au Jus

Cedar Plank Salmon, Miso Honey Butter

HOT BUFFET

Herbed Focaccia Stuffing, Smoked Bacon, Celery,
Caramelized Onions

Maple Brined Pork Shanks, Celeriac Puree, Roasted
Rainbow Carrots, King Trumpet Mushrooms, Black Kale,
Braising Jus

Baja Bass, Olives, Fennel, Dried Currants, Sundried
Tomatoes, Onion Crème

Caramelized Brussels Sprouts, Gold Raisins, Capers,
Sherry Vinegar, Chili Flakes, Roasted Maple Pumpkin

Whipped Potatoes, Roasted Garlic Butter, White Gravy

PASTRIES BUFFETS

Desserts

Pumpkin Pie | Pecan Pie | Turtle Cheesecake |
Gingerbread and Apple Bundtcake | Orange Cranberry
Cupcake | Carrot cake | Funfetti Cake Pop | Chocolate
Whoopie Pie | Rice Krispy Treat | Assorted Truffles |
Apple Pie Varrine | Blackberry Panna Cotta

Baker's Corner

Croissant | Chocolate Croissant | Maple Cinnamon Roll |
Pumpkin Danish



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