

ember & rye

Christmas Brunch Menu

\$155 for adults/ \$65 for kids 3-12

10:030 am to 2:00 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

Ube Vichyssoise , Hazelnut Crème , Potato Chip

Spicy Salmon Verrine, Puffed Wild Rice, Parsnip Puree,
Micro Arugula

Bay Scallops and Local Rock Fish Ceviche, Chorizo, Avocado
Mousse, Pickled Red Onions, Roasted Tinker bell Peppers

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

Beef Tartar, Sourdough Toast, Radicchio Marmalade, Parmesan
Crème, Arugula, Balsamico

Roasted Beets, Grated Goat Cheddar, Watercress,
Orange Segments

Roasted Delicata Squash, Dukkah, Tahini Vinaigrette, Baby Kale,
Radishes



Pricing excludes tax and gratuity

Brunch Menu

Continued

CHEF'S STATION

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

HOT BUFFET

Buttermilk Spiced Crispy Quail, Celeriac-Potato and Smoked
Gouda Puree, Braised Collard Greens and Bacon, Apple Slaw

Pacific Seabass, Clams, Roasted Winter Squash, Kale, Lentil
Vinaigrette

Wild Mushroom Farro
Roasted Parsnips, Rapini, Pumpkin Seeds

Coffee Cake French Toast, Streusel Crumble , Coffee Anglaise

Loco Moco Benedict
Kahlua Pork, Nori, Poached Farm Egg, Roasted Gravy

Country Sausage Patties, Smoked Bacon &
Chicken Apple Sausage

CARVING STATION

Garlic & Rosemary Rubbed Prime Rib
Mushroom Au Jus and Creamy Horseradish

Ahi Tuna " Prime Rib"
Smoked Garlic Au Jus

OMELETS PREPARED TO ORDER

DESSERT BUFFET

Yule Log

Salted Carmel | White Chocolate Cranberry | Chocolate
Orange | Carrot

Pies & Tarts

Apple | Almond Frangipane | Vanilla Bean Cheesecake

Verrine

Gingerbread Creme Brulee | Pomegranate Panna Cotta

Confections

Chocolate Dipped Rice Treats | Assorted Macaroons |
Assorted Chocolate Truffle

Pastries

Croissants | Chocolate Croissants | Pecan Roll



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