



ember & rye

Thanksgiving Brunch Buffet

10:30 am to 2:30 pm

\$155++ adults/\$60++ children (ages 2-12)

SEAFOOD TABLE

Choice of:

Poached Jumbo Shrimp

Chipotle Cocktail Sauce, Remoulade, Lemon Wedge

Smoked Salmon and Trout

Cream Cheese, Lemon Dill Cream Cheese, Smash Avocado, Purple Onions, Sliced Tomatoes, Capers, Grated Eggs, Lemon Wedge, Assorted Mini Bagels

Bay Scallop Agua Liche

Aji Amarillo, Mango, Red Onion, Cilantro, Avocado, Toastadas

Traditional Rockfish Ceviche

Tomato, Cucumber, Red Onion, Lime

Selection of Sushi Rolls and Sashimi

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

APPETIZERS & SALAD TABLE

Choice of:

Artisan Salumi & Cheese

Array of Local Salumi and California Cheeses, House Pickled Vegetables, Cornichons, Grain Mustard, Grape and Onion Mostarda, Assorted Mixed Olives, Grilled Country Bread

Wild Rice

Aged Sherry Vinegar Creme, Baby Kale, Roasted Butternut Squash, Hazelnuts, Pomegranate Seeds

Almond Panna Cotta Verrine

Elderberry Poached Pear, Brown Butter Candied Almonds, Tarragon Oil

Wild Mushroom Feuillee

Fig Jam, Brie, Upland Cress, Shaved Prosciutto

Mulled Red Wine Octopus

Chorizo, Butternut Squash Creme, Shaved Green Apple Slaw

Roasted Beet Panzanella Salad

Rye Bread Croutons, Shaved Fennel, Cara - Cara Orange, Caraway Creme

Organic Mixed Greens

Maple Roasted Persimmons, Spiced Pumpkin Seeds, Crumbled Goat Cheese, Shaved Radish, Cranberry Vinaigrette

Beef Carpaccio Crostini

Gribiche Sauce, Fried Capers, Cornichon, Dill

Selection of Artisanal Cheeses, Local Honey, Pear
Chutney

Selection of Seasonal Fruits

BREAKFAST TABLE

Choice of:

Smoked Bacon

Chicken Apple Sausage

Pork Sausage

Cinnamon Swirled Brioche French Toast

Bourbon Spiced Persimmon Jam, Walnuts

Lobster Roll Benedict

Poach Eggs, Preserved Lemon Hollandaise, Spinach, Brioche, Caviar

Omelet Station

Eggs carefully made to order

CARVED BY A CHEF

Choice of:

Autumn Spiced - Citrus Roast Turkey

Fine Herbs Sauce Supreme, Cranberry - Orange Sauce

Sourdough Stuffing

Granny Smith Apples, Celery, Onion, Thyme

Herb Crusted Prime Rib

Creamy Horseradish, Bordelaise Sauce

EMBER & RYE SIGNATURES

Choice of:

Cedar Plank Ora King Salmon

Creme Fraiche Butter, Dill, Smoked Trout Roe, Preserved
Lemon, Crispy Potato

Chef's Station

Kale Salad, Fennel, Apple, Pomegranate, Buttermilk Parmesan
Dressing, Croissant Croutons

HOT TABLE

Choice of:

Braised Pork Shank Croquettes

Pork Cheek & Cannellini Bean Ragout, Escarole, Crispy
Speck Ham, Salmorglio Sauce

Maple - Miso Glazed Islandic Cod

Root Vegetable German Style Salad, Parnsip Creme

"Green Bean Casserole" Mushroom Veloute

Tabaco Onions, Smoked Mushrooms, Haricot Vert, Black
Truffle

Celeriac & Yukon Mashed Potatoes

Roasted Peppercorn Gravy

PASTRIES

Choice of:

Croissant, Apple Cheesecake Danish, Pumpkin Pain
Suisse, Gluten Free Cranberry Scone, Pumpkin Pie,
Carmel Nut Pie, Peach Cobbler (GF, VG), Maple
Bundt Cakes, Dirty Chai Cheesecake, Rocher Trifle
(GF), Carrot Cake Gateaux (GF), Carmel Apple
Cake Pops, Blackberry Lime Tart, Cranberry
Orange Cheesecake, Snickerdoodle Whoopie Pie,
Ginger Cherry Swiss Roll, Coconut Pear Custard
(GF, VG), Pumpkin Thumbprint Cookie, Chocolate
Gateaux (GF, VG)

Pricing excludes tax and gratuity