



ember & rye

Christmas Brunch Buffet

10:30 am to 2:30 pm

\$165++ adults/\$60++ children (ages 2-12)

ICED SEAFOOD DISPLAY

Chilled Jumbo Shrimps, Green Lip Mussels, Cocktail Sauce,
Remoulade, Lemon Wedges

SELECTION OF 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 Fall Fruit Compote, Roasted
Nuts, Grilled Levain Bread, Winter Sliced Harvest Fruits

COLD BUFFET

Poached Winter Pear, Endive, Radicchio, Frisée, Spiced
Pecans, Stilton Crumble, Mulled Red Wine Reduction

Grilled Shrimp & Crab Verrine, Avocado Mousse, Smoked
Corn, Brioche, Ikura, Micro Dill

Hibiscus Aguachile, Scallop, Honey Crisp Apple, Fresno,
Red Onion, Cilantro

Beef Carpaccio, Horseradish Aioli, Radish, Watercress,
Cured Egg Yolks, Smoked Paprika Breadcrumbs

Marys Chicken Liver Mousse, Pomegranate Gelée, Crostone

Pork Terrine, Red Wine Mustard, Candied Hazelnuts,
Lola Rose Lettuce, Apples

HOT BUFFET

Geny Hen Roulade, Fennel Sausage, Brown Butter
Squash Puree, Kale Sprouts, Baby Turnips, Citrus Jus

Beet Crusted Loch Duart Salmon, Fennel Crème, Brased
Fennel in Honey and Banyuls, Roasted Baby Beets,
Fennel Pollen

Green Lentil Stew, Celery Root Puree, Charred Baby
Carrots, Pearl Onions, Delicata Squash,
Truffle Vinaigrette

Eggnog French Toast, Cinnamon Chantilly Cream,
Candied Pecans

Philly Cheese Steak Benedict, Peppers & Onions,
Fiscalini Moroney Sauce

Country Sausage Patties, Smoked Bacon,
Chicken Apple Sausage

EMBER SIGNATURES

Wild Arugula Salad, Pineapple Quince, Crispy Prosciutto,
Burrata, Sourdough Croutons, Sherry Vinaigrette

CARVING BY A CHEF

Smoked Prime Rib, Rye Whiskey Gravy,
Celery Root Horseradish Puree

Cedar Plank Faroe Island Salmon, Embered-Tomato-Miso Butter,
Wild Fennel

Cumin And Black Pepper Crusted Smoked Leg of Lamb,
Shallot-Mint Jam

OMELETS PREPARED BY CHEF

DESSERT BUFFET

BAKERS CORNER

Almond Croissant, Blueberry Muffin (VG/GF), Kouign Amann,
Chocolate Croissant

DESSERT TABLE

Tahini Dark Chocolate & Fleur De Sel Cookie,
Double Chocolate Filled Cookie, Chocolate Truffle,
Peppermint Meringue, Hot Chocolate Marshmallow Drink,
Banana Dulcey Choux Puff, Exotic Yule Log,
Chocolate Gianduja Peanut Tart,
Matcha Yuzu Raspberry Mont Blanc, Black Forest Gateau,
Coconut Vanilla Snowball Cake,
Spiced Blood Orange Cheesecake,
Rose & Nuts Rice Pudding

Pricing excludes tax and gratuity