ember & rye

Christmas Brunch Buffet

10:30 am to 2:30 pm

ICED SEAFOOD DISPLAY

Chilled Jumbo Shrimps, Snow Crab Claws, Cocktail Sauce
Remoulade and Lemon Wedges

SELECTION OF SUSHI AND SASHIMI

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

SMOKED FISH PLATTER

Assorted Cured Salmon - Beet Cured Gravels
Pastrami Gravlax, Traditional Smoked Salmon
Traditional Garnishes and Mini Bagels

CALIFORNIA LARDER

Artisinal Cured Meats & California Cheeses
Grain Mustard, Grape Mostarda, Grilled Country Bread
Local Honey, Seasonal Compote

MARKET MEZZE

Cranberry Orange Chevre, Everything Bagel Dip
Winter Squash Hummus, Pomegranate Jicama Relish
Assorted Olives, Grilled Levain, Cranberry and Cocoa Nib
Crackers, Lahvosh

GARDEN FORAGE

Seasonal Greens: Little Gem, Radicchio, Belgian Endive,
Arugula, Baby Kale

Seasonal Harvest: Assorted Radishes, Persian Cucumbers
Sugar Snap Peas, Seasonal Squash, Fuyu Persimmon
Autumn Grapes, Pomegranate Arils

Nuts and Accoutrement: Candied Pecans, Spiced Pepitas
Crispy Quinoa

Dressings: Green Goddess, Champagne Vinaigrette
Maple Sherry Vinaigrette

EMBER & RYE SIGNATURE SALAD

Caesar Salad of Sorts, Artichokes, Garlic Croissant Croutons

HORS D'OEUVRES & COMPOSED SALAD

Pumpkin Pie Parfait, Graham Cracker, Pumpkin Mousse
Chopped Walnut, Fresh Berries

Beef Carpaccio, Bresaola, Baby Arugula
Heirloom Cherry Tomato, Shaved Parmesan, Micro Flowers
Spiced Pepitas, Lemon Oil

Seasonal Citrus with Smoked Bay Scallops, Shaved Fennel
Frisee, Watercress, Dill, Chives
Orange Champagne Vinaigrette

Garlic Herb Crusted Lamb Tenderloin, Radicchio, Endive
Celery Root, Toasted Pistacchio
Date Sherry Vinaigrette Thyme

HOT BUFFET

Buttermilk Fried Quail, Celery Root Fregola
Yellow Beet Root, Escarole, Truffle Sauce

Cranberry Butter Crusted Salmon, Sweet Potato Crème
Creamy Wild Rice with Baby Turnips and Mustard Greens
Roasted Baby Carrots

Creamy Polenta, Wild Mushrooms, Purple Kale, Parsnips
Pearl Onion, Parmesan Crisp, Aged Balsamic

Seasonal Fruit Stuffed French Toast, Candied Hazelnuts
Dry Orange Zest Dust

Crab Cake Benedict, Wilted Spinach
Old Bay Hollandaise, Piquillo Peppper

Country Sausage Patties, Smoked Bacon
Chicken Apple Sausage

CARVING BY A CHEF

Ember & Rye Prime Rib, Rye Whiskey Gravy
Celery Root Horseradish

Pork Crown Roast, Apple Fennel Stuffing, Apple Cider Jus

OMELETS PREPARED BY A CHEF

DESSERT BUFFET

BAKERS CORNER

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

BAKERS CORNER

Ginger Molasses Cookie, Double Chocolate Chip Cookie
Chocolate Truffle (GF), Coconut Meringue (GF)
Hot Chocolate Marshmallow Peppermint Drink (GF)
Pistachio Cherry Choux Puff, Exotic Yule Log
Sparkling White Chocolate Sablé Snowballs
Almond Blackcurrant Mont Blanc
Orange Hazelnut Financier, Linzer Cookies
Spiced Blood Orange Cheesecake, Gingerbread Tiramisu
Coconut Cinnamon Rice Pudding (VG/GF)
Apple Cranberry Crumble (GF)

ACTION STATION DESSERT

Chocolate Molten Cake
served with Whipped Cream and Brown Butter Ice Cream