

## CHRISTMAS BRUNCH December 25, 2012

### FIRST COURSE

#### **Figgy Pudding Beignets**

house made beignets, confectioners' sugar

#### **Farm Salad**

weaving run farm greens, crispy shallots, roasted beets, pickled vegetables, pipe dreams fromage, sherry vinaigrette

#### **Belgian Endive & Chicory Salad**

cashel blue cheese, walnuts, heirloom apples, creamy banyuls vinaigrette

#### **"Reindeer" Carpaccio**

south texas antelope, juniper aioli, elderberry jam, crostini

#### **Escargot**

herb – garlic butter, toasted baguette

### SECOND COURSE

#### **Apple Jack Pancakes**

warm virginia maple syrup, vanilla butter

#### **Classic Eggs Benedict**

virginia ham, english muffin, hollandaise, herb roasted bliss potatoes

#### **Corned Beef Hash**

house corned brisket, over easy eggs, rye toast

#### **Pan Perdue**

brioche, fresh berries, virginia maple syrup

#### **Eggs Hussarde**

soft poached eggs, hollandaise, house made liguica, marchands de vin, crispy russet potatoes

#### **Pan Seared Scottish Salmon**

potato latkes, crème fraîche, apple butter, watercress

### THIRD COURSE

#### **Valrhona Chocolate Cheesecake**

chipotle cream, cherry purée

#### **Apricot**

apricot pudding cake, crème fraîche, apricot purée, balsamic reduction, walnut powder

#### **Profiteroles**

ice cream trio, warm chocolate sauce

**Executive Chef** Brian McPherson

#### **\$50 Per Person**

includes coffee, tea, or juice

#### **\$30 Per Child 12 & Under**

includes two courses and milk, tea, or juice

a twenty percent gratuity will be applied to parties of six or more  
consuming raw or undercooked food may increase risk of food borne illness