



FOUR-COURSE BRUNCH EXPERIENCE

POP, FIZZ, CLINK!

Bottomless Signature Mimosas +\$30

Dragon Fruit & Watermelon, Fresh Cucumber Mint,
Lavender Activated Charcoal Lemonade, Classic Orange

SPECIALTY COCKTAIL

Spruce Willis Maker's Mark Castaway Private Selection,
Agave, Lemon Juice, White Peach Puree, Mint, Rosemary \$18



CHRISTMAS

TO START

Family-style

A festive platter featuring Chilled Seafood with Oysters, Shrimp Cocktail, Crab, Cheese & Charcuterie, Mochi Donuts, Italian Mozzarella & Gruyère Grilled Cheese, and More

FROM THE GARDEN

Family-style

Festive Honey Salad Baby Kale, Lemon Honey Vinaigrette, Roasted Sweet Potatoes, Shaved Manchego Cheese, Toasted Marcona Almonds

THE MAIN EVENT

Choice of one main entrée per person

Nutella French Toast Fluffy Thick-Cut Brioche, Cognac Roasted Golden Apples, Cinnamon-Spiced Maple Syrup

Crab Cake Benedict Lump Crab and Shrimp, Poached Organic Eggs, Toasted Brioche, Chipotle Hollandaise, Roasted Potatoes

Fried Chicken & Waffle Organic Half Chicken, Honey Roasted Sriracha Glaze, Belgian Waffle, Smoked Maple Syrup

Icelandic Salmon Garlic Caper Butter Sauce, 50/50 Mashed, Grilled Broccolini

Steak & Eggs Benedict Poached Eggs, Chimichurri, Blistered Tomatoes, Hollandaise, Roasted Potatoes

Choice of: Filet Mignon or NY Strip

Lobster Benedict Broiled Lobster, Poached Eggs, Hollandaise, Roasted Potatoes

Wild Mushroom Pappardelle Pasta Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil

Miso-Marinated Chilean Sea Bass Black Thai Rice, Grilled Broccolini, Sweet Chili Sauce

SWEET ENDINGS

Family-style

Showstopper dessert with Gingerbread Cheesecake with Cherry Jubilee, Red Velvet Woopie Pies with Cardamom Cream and Cherry Filling, Macarons, Apple Tarte Tatin, White Chocolate Peppermint Semifreddo, Lemon Posset

\$96 PER PERSON

*Price doesn't include tax or gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

