

Christmas Brunch
Friday, December 25, 2009

Chilled Selections

Antipasti of Grilled and Marinated Vegetables
Gulf Tuna with Fennel and Olive Slaw
Marinated Tomato, Oil Cured Olives and Feta Cheese
Red, White and Black Bean Salad with Tasso Ham
Smoked Pulled Chicken Salad with Candied Pecans
Gulf Shrimp and Potato Salad
Roasted Yams with Andouille and Steens Cane Syrup Vinaigrette

Hearts Of Romaine
Mixed Greens
Spinach Salad
With assorted Dressings and Accoutrements

Heirloom Tomato Gazpacho

Display of European Charcuterie

Smoked and Cured Salmon and Fish Display

Selection of Sustainable Caviar with Blinis and Traditional Accompaniments

Raw bar:

Champagne Poached Mussels, Snow Crab Claws, Gulf Shrimp, Oysters

Hot Selections

Seafood Gumbo
Grilled Red Fish with Crystal Hot Sauce Emulsion and Fried Okra
Crushed Maple Yams
Roasted Marinated Vegetables
Oven Roasted Chicken with Thyme jus
Oyster Cornbread Stuffing with Apple wood Smoked Bacon

Chef Carved

*Prime Rib Au Jus, Horseradish Cream
Cajun Fried Turkey with Giblet Gravy
Slow Roasted Cochon du Lait, Grain Mustard Jus*

Action Station

*New Orleans BBQ Shrimp, Garlic Croustade
Zinfandel Braised Short ribs, Cheddar Stone ground Grits*

Asian Station

*Made to Order Sushi
Wakame salad, Octopus salad
Assorted Dim Sum in Steamer Baskets,
Asian Dipping Sauce, Peanut Sauce
Wok Stir Fried Rice Noodles with Shrimp and Vegetables
Anise Scented Barbecued Pork
Vegetable Spring Rolls*

Breakfast Station

*Made to order Eggs and Omelets
Belgian Waffles
Poached Eggs with, Sautéed Mushrooms, Crawfish and Lemon Hollandaise
Apple wood smoked Bacon and Link Sausage
Breakfast Potatoes with Asparagus and Tomatoes
Fruit Smoothies
Sliced Fresh Fruit and Berries*

Children's Station

*Macaroni Cheese
Chicken Fingers and Fries
Pizza*

Desserts by Chef Robert

Christmas Creole Trifle

Double Chocolate Pecan Pie

Holiday Cheesecake,

Satzuma-Cranberry Clafoutie

Crème Brulee Tart

Risotto Rice Pudding, Balsamic Raspberry Compote

Wild Berries Cobbler, Lavender Crema

Mini Roosevelt Fruit Cake, Whiskey sauce

Black Forest Cake Verrine

Christmas log

*Bananas Foster and Cherries Jubilee
Station*