

FAMILY STYLE CHRISTMAS BRUNCH

APPETIZER STATIONS

Warm Duo of Sweet & Savory Baked French Brie

herb & garlic marinated tomato, wild arugula, pistachio

sweet bell peppers, brown sugar & toasted pecans

sliced baguette, crackers, grapes, smoked almonds, fig jam, grand del mar honeycomb

Vegetable Garden Display

bloomsdale spinach, mesclun winter greens, baby kale

red quinoa, farro salad, pancetta

roasted kabocha squash, dried cranberry, shaved fennel, roasted mushroom

ash ripened goat cheese, gorgonzola, shaved parmesan, toasted walnut

pomegranate vinaigrette, grand del mar honey & whole grain mustard vinaigrette

vadouvan roasted cauliflower & carrot "hummus"

beetroot, lentil & feta dip

local farm daily crudité vegetables

fresh baked artisan breads

RAW BAR

carlsbad oysters with mignonette

cocktail shrimp with bloody mary sauce

fresh ahi tuna, with shoyu and maui onion

skuna bay salmon with crispy garlic and

hot chili oil

pacific bycatch cerviche with "tigers

milk" and local citrus, avocado

corn chips with crispy wonton shells and

steamed coconut sticky rice

wasabi furikake, wakame, lump crab salad,

togarashi, scallion, and toasted sesame

CONTINENTAL

pitchers of fresh squeezed juice

seasonal fruit selection served with cottage

cheese and fresh baked banana bread

selection of mini morning pastries and

croissants

butter and house jams



SALAD

sweet potato salad

chorizo, dried cherry, spiced pepita, goat cheese, citrus and cilantro dressing

spiced jicama salad

grilled asparagus, orange segment, toasted pistachio, champagne vinaigrette

roasted heirloom carrot

toasted almond, grand del mar garden herb pistou

ACTION STATIONS

MORNING SWINE

grand del mar honey and chili glazed pork belly carving

smoked sausages

classic breakfast link, cheddar jalapeno, chicken apple, spanish chorizo, impossible

CARVING OF PRIME NY STRIP STRIPLOIN

roasted fingerling potatoes, natural jus, fresh parker house rolls & honey butter

CARVING OF DIESTEL ORGANIC TURKEY

maple jus

A LA MINUTE FREE RANGE EGG OMELET

whole egg, egg white, ham, bacon, sausage, chorizo, smoked salmon, spinach, mushroom, scallion, caramelized onion, peppers, cheddar, feta, swiss cheese

BRUNCH FAVORITES

prime rib hash, roasted potato, poached egg, cipollini onion, sweet peppers, bearnaise

classic eggs benedict, smoked salmon benedict

selection of quiche and egg white frittatas

chilaquiles, serrano salsa verde, cotija cheese

build your own acai bowls, house granola, greek yogurt, berries, toasted coconut, seasonal and exotic fruit, yogurt, macadamia nut, grand del mar honey, hemp seed