

Christmas Brunch

Citrus Lobster Benedict

-18

poached farm fresh egg, citrus tossed spring mix and arugula, heirloom tomato confit topped with lemon-parmesan hollandaise

Apple Cranberry French Toast

-16

thick sliced brioche loaf brandy battered and griddled, with candied apples and sun-dried cranberries

Truffle Prosciutto Omelet

-18

farm fresh egg omelet with prosciutto, asparagus, wild mushrooms, robiola cheese and shaved black truffle

Fried Oyster Salad

-19

mixed greens, fresh breaded oysters, red wine poached pears, candied pecans, warm bacon vinaigrette and crumbled goat cheese

Cedar Plank Salmon

-22

warm cous cous salad, whiskey barrel glazed carrots, charred corn puree

Pan Seared Herbed Duck Breast

-25

candied collard greens, smoked cheddar grits, sweet potato Brabant's and finished with a hot sauce gastrique

SEA GUINI

