

Mercato Christmas Brunch 2021

December 25, 11am – 4pm

\$120 per person, \$45 per child

Breakfast

Eggs Benedict, Poached Eggs, English Muffin, Canadian Bacon, Hollandaise Sauce

Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Bacon

Chicken Sausage

Sweet Potato Hash

“Build your Own” Omelet Station

Seasonal Fruit and Berries

From the Bakery

Assorted Bagels, Cereal, Bread, and Breakfast Pastries

Soup & Salad

Harvest Kale Salad, Tuscan Kale, Honeycrisp Apples, Walnuts, Currants, Red Grapes, Mustard Seed Vinaigrette

Wedge Salad, Red & Green Baby Gem Lettuce, Heirloom Cherry Tomatoes, Pickled Red Onion, Pickled Red Onions, Blue Cheese Dressing

Candy Cane Beet Salad, Raw and Roasted Candy Striped Beets, Cara Cara Oranges, Arugula, Frisee, Yellow Endive, Tarragon Vinaigrette

Spinach Salad, Baby Spinach, Shaved Fennel, Grilled Asparagus, Roasted Peppers, Champagne Vinaigrette

Caesar Salad, Hearts of Romaine, Red Endive, Herb Croutons, Parmesan Reggiano, Creamy Caesar Dressing

Caprese, Heirloom Cherry Tomatoes, Ciligene Mozzarella, Fresh Basil, EVOO, Balsamic Reduction

Christmas Pasta Salad, Orecchiette Pasta, Piquillo Peppers, Cherry Tomatoes, Pesto, Fresh Basil

Farmer’s Market Salad, Mixed Greens, Shaved Heirloom Carrots, Persian Cucumbers, Watermelon Radish, Heirloom Cherry Tomatoes, Blood Orange Shallot Vinaigrette

New England Clam Chowder

Seafood & Sushi

Assorted Sushi and Rolls, Salmon, Tuna, Shrimp, Eel, California Roll, Spicy Tuna Roll, Vegetable Roll
Shrimp Cocktail, West Coast Oysters, and King Crab Legs

Cheese & Bread Display

Assorted California Cheeses, Dried Fruit, Nuts

Bread Display, Cranberry Walnut, Baguette, Pretzel Roll, Rosemary Bread, Parker House Rolls

Carving Station

Citrus Brined Turkey, Cranberry Sauce, Gravy

Smoked Prime Rib, Au Jus, Creamy Horseradish

Hot Station

Honey Baked Spiral Ham, Mustard & Molasses Glaze

Seared Salmon, Citrus Honey Butter, Pomegranate Almond Relish

Cornbread Stuffing

Roasted Garlic Mashed Potatoes

Potato Gnocchi, Chestnut Mushroom Ragu, Butternut Squash, Sage

Crispy Brussels Sprouts, Maple Glaze, Fuji Apple, Candied Pecan

Coriander Spiced Carrots, Roasted Rainbow Carrots, Cilantro, Citrus EVOO

Roasted Acorn Squash, Fresno Chile, Cipollini Onion, Pepitas

Desserts

Chef Thomas Henzi's Selection of Breakfast Pastries, Mini Bagels, and Hand Crafted Desserts to include Bread Pudding, Pumpkin, Pecan, and Apple Pies

Kids Buffet

Chicken Fingers

Mac & Cheese

French Fries

Broccolini