

CIRCA 55  
CHRISTMAS BRUNCH

DECEMBER 25, 11AM - 4PM  
\$120 PER PERSON, \$45 PER CHILD

**BREAKFAST**

Eggs Benedict with 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 Salad**

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 with Dried Fruit, Nuts

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

## CARVING STATION

Citrus Brined Turkey with Cranberry Sauce, Gravy  
Smoked Prime Rib with Au Jus, Creamy Horseradish

## HOT STATION

Honey Baked Spiral Ham with Mustard & Molasses Glaze  
Seared Salmon with Citrus Honey Butter, Pomegranate Almond Relish  
Cornbread Stuffing  
Roasted Garlic Mashed Potatoes  
Potato Gnocchi with Chestnut Mushroom Ragu, Butternut Squash, Sage  
Crispy Brussels Sprouts with Maple Glaze, Fuji Apple, Candied Pecan  
Coriander Spiced Carrots with Roasted Rainbow Carrots, Cilantro, Citrus EVOO  
Roasted Acorn Squash with 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