

POINT ROYAL

CHRISTMAS DAY BRUNCH

BUFFET MENU

Adults 50.00
*Includes Bottomless Hard Cider Punch,
La Colombe Drip Coffee or Juice*

Kids until 12 25.00

RAW BAR

East & West Coast Oysters
Fennel-Chili Mignonette

Key West Pink Shrimp Cocktail
House Cocktail Sauce, Fresh Horseradish

Salmon Tartare
*Lemon Confit, Scallions, Caviar,
Rice Crisps, Crème Fraîche*

CHILLED

Smoked Salmon
*Red Onions, Whipped Cream Cheese, Lemon,
Capers, Hard Boiled Eggs, Cucumbers, Assorted
Bagels*

Greek Yogurt Parfaits
*Cranberry, Almonds & Apple Compote;
Cherries, Coconut, Granola & Dark Chocolate*

Fresh Fruits Display
Seasonal Berries, Whole & Sliced Fruits

CHEESE CHARCUTERIE & SALADS

Artisanal Cheese
*Loblolly Tomme, Magnolia Gouda, Goat Cheese,
Pickled Vegetables, Jams & Compotes*

Charcuterie & Cured Meats
*Prosciutto Di Parma, Spanish Chorizo, Salami,
Bresaola, Salmon Rillettes, Pickles & Olives*

Salad Bar
*Arugula, Mix Greens, Cherry Tomatoes, Chickpeas,
Shaved Radishes, Cucumbers, Pickled Onions,
Parmesan Cheese, Poppy Seed Vinaigrette,
Cumin-Lime Vinaigrette*

Sunday Salad
*Romaine, Provolone, B&G Pickles, Salami,
Mozzarella, Chickpeas, Roasted Red Peppers,
Red Wine Vinaigrette*

Waldorf Salad
*Fuji Apple, Spicy Pecans, Celery, Grapes,
Buttermilk Dressing*

CARVED MEATS & FISH

Roasted Whole Suckling Pig
Sour Orange Mojo & Red Onion Escabeche

Prime Rib Roast "Au Poivre"
Green Peppercorn Chimichurri

Sausage-Stuffed Boneless Whole Turkey

Smoked Whole Branzino
*Heirloom Baby Tomatoes, Coriander, Basil,
Extra Virgin Olive Oil, Lemon*

HOT ITEMS & SIDES

Roasted Sweet Potatoes
Pumpkin Seeds, Thyme Marshmallows

Whipped Yukon Gold Potatoes

Glazed Heirloom Baby Carrots
Smoked Maple Syrup, Raisins, Rosemary

Parker House Rolls

Point Royal Mac & Cheese

Pork & Chicken Breakfast Sausages

Applewood Smoked Bacon

Parmesan Crusted Potatoes
Rosemary, Sea Salt

Creamed Arrowhead Spinach
Brown Butter Breadcrumbs

Roasted Heirloom Cauliflower
Macerated Raisins, Almond Romesco

Brussels Sprouts
*Whole Grain Mustard Crème Fraîche,
Spiced Pecans, Green Apple*

EGGS

Organic Farm Egg Omelets
*Grilled Mushroom, Spinach & Gruyère,
Roasted Vegetable & Sharp Cheddar,
Baby Spinach & Goat Cheese*

Egg White Frittata
Spinach, Tomato, French Feta, Herbs

Short Rib Hash
*Braised Short Ribs, Potato, Caramelized Onions,
Poached Egg*

CHEF'S TABLES

The Grill
*Lamb Sausage, Spice-Rubbed Cobia,
Smoked Turkey Wings*

Point Royal Clam Bake
Crawfish, Clams, Baby Potatoes, Corn on the Cob

Malted Waffles
Maple Syrup, Roasted Pecans, Nutella, Fresh Berries

DESSERT ROOM

Cherry Pie
Brown Sugar Caramel

Apple Pie
Oatmeal Crumble, Vanilla

Assorted Mini Cupcakes

Monkey Bread
White Chocolate-Cinnamon Glaze

Chocolate Bamboo Truffles

New York Style Cheesecake

Bûche de Noël

Chocolate-Peppermint Bark

Grand Marnier Crème Brûlée

Seasonal Fruit Tart

S'mores

Coconut Macaron

Christmas Cookies

FROM THE BAKERY

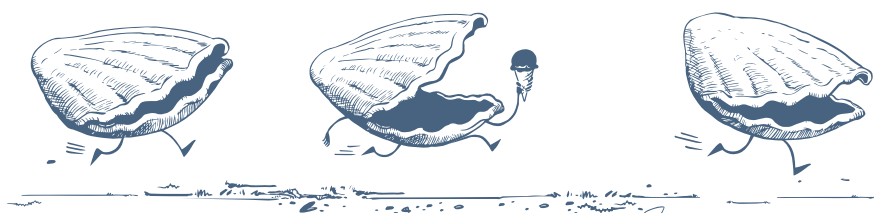
Butter Croissant

Lemon Thyme Scone

Blueberry Muffin

Brown Sugar Cocoa Coffee Cake

Daily Donuts



Executive Chef Jorge Negron
Chef Geoffrey Zakarian

