

# CHILLED

PEAR & GORGONZOLA SALAD

\*SMOKED SALMON TARTINES, RYE TOAST, DILL CRÈME

\*NASHVILLE HOT" DEVILED EGGS, CHIVES

SLICED SEASONAL & EXOTIC FRUITS

GREEK YOGURT PARFAIT, COMPOTE, HOUSE GRANOLA

## BAKERY

CROISSANT, CHOCOLATE CROISSANT, BLUEBERRY
MUFFIN, BAGELS, SLICED WHITE & WHEAT BREADS
BUTTER, CREAM CHEESE, JAMS & HONEY

### WARM

'CAGE-FREE SOFT SCRAMBLED EGGS
SPICED CUMBERLAND POTATOES
'APPLEWOOD SMOKED BACON
'APRICOT & MUSTARD GLAZED HAM

## CHICKEN & TOAST

'SOUTHERN FRIED CHICKEN & GRIDDLED FRENCH TOAST CHEF'S ASSORTMENT OF SAUCES & TOPPINGS

#### DESSERT TREE

YULETIDE TREATS CURATED BY OUR PASTRY TEAM

GINGER PANNA COTTA WITH CRANBERRY JELLY & CINNAMON STREUSEL (GF)

PEPPERMINT CHOCOLATE MOUSSE & COFFEE WHIPPED CREAM (GF)

SPICED APPLE PIE WITH ORANGE CRUMBLE

EGGNOG TRES LECHES CAKE WITH HAZELNUT CRUNCH

