

CHRISTMAS BRUNCH

TO BEGIN...

House-Smoked Salmon Herb Cream Cheese Chive Toasted Brioche	
Baja Gulf Prawn Old Bay Remoulade Lemon Fresh Horseradish	*
Bluefin Tuna Crudo Myoga Ginger Winter Citrus Vinaigrette Puffed Rice	
Cinco Jotas Jamón Ibérico Poached Quince Mustard Toasted Crostini Arbequina Olive Oil	
HBA Maine Lobster Bisque Confit Fennel Cipollini Herb Chervil Basil Oil	*
(V) Weiser Family Farms Beet Salad Blood Orange Vinaigrette Italian Burrata Red Endive	
(VG) Mountain Rose Apple Salad Candied Pecans Pomegranate Apple Cider Vinaigrette	
House-Made Tagliatelle Pasta French Périgord Black Truffle 36-Month Parmigiano-Reggiano	

A LITTLE MORE...

Buttermilk Blueberry Pancakes 100% Vermont Maple Syrup	
French-Style Omelette Périgord Black Winter Truffles Gruyère Cipollini Onions Chives	
Egg-White Frittata Sun-Dried Tomatoes Shallots Asparagus Chèvre Basil	*
Huevos Rancheros Black Beans Ranchero Salsa Avocado Cotija Corn Tostadas	*
Saffron Campanelle ‘Cacio e Pepe’ Pasta Maine Lobster Chives Lemon Sarawak Black Pepper	*
Organic Jidori Half Chicken Yukon Gold Potato Purée Périgord Black Winter Truffles Truffle Jus	
Organic B.C. King Salmon Roasted Cauliflower Florets Meyer Lemon Almond Golden Raisins	*
Snake River Farms’ American Wagyu New York ‘Steak Frites’ 7oz French Fries Red Wine Reduction	*

SWEET ENDING...

Dessert Buffet Extravaganza

CHEF DE CUISINE GEL ZARA
EXECUTIVE PASTRY CHEF CHRISTOPHE RULL
(V) VEGETARIAN (VG) VEGAN © OAKWOOD GRILL

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
A 20% service charge will be added to parties of six or more. *We will accommodate requests for checks to be split up to three ways.