

NEW YEAR'S EVE BRUNCH

TO BEGIN

Seven-Grain Granola and Greek Yogurt Parfait

Wildflower Honey, Red Raspberries

Caviar and Organic Deviled Eggs

Shallot, Chives, Dill Crème Fraîche

Roasted Butternut Squash Soup

Cardamon Cream, Cranberry-Quince Compote, Styrian Pumpkin Seed Oil

Maryland Blue Crab Cakes

Basil-Pesto Aioli, Tomato Relish

House-Cured Smoked Salmon

Herb Crème Fraîche, Capers, Chives, Sesame Bagel

Hand-Cut Pappardelle

Wild Field Mushrooms, Parmigiano-Reggiano, Parsley

Tortilla Soup

Grilled Jidori Chicken, Crema Fresca, Avocado, Guajillo Chilies

Weiser Farm's Roasted Baby Beets

Red Quinoa, Purple Kale, Citrus Vinaigrette, Creamy Toasted Hazelnuts

Fuji Apple Salad

Humboldt Fog Goats' Cheese, Pomegranate, Saba

Hand-Cut Tortelloni Pasta

Roasted Chestnut Tortelloni, Parmigiano-Reggiano

Add Black Winter Truffle 65

THE BRUNCH

Two Free-Range Organic Eggs Prepared Any Style

Roast Fingerling Potatoes, Smoked Bacon, Chicken-Apple and Maple-Pork Sausages

Soft French-Style Omelet

French Black Truffle, Gruyère, Cipollini Onions, Fingerling Potatoes

Huevos Rancheros

Black Beans, Ranchero Salsa, Avocado, Cotija Cheese, Corn Tostadas

The HBA Benedict

Poached Organic Eggs, White Cheddar Biscuit, Maple Hollandaise

Egg White Frittata

Asparagus, Sun-Dried Tomatoes, Goats' Cheese, Basil-Pesto Aioli

The HBA Original Nancy Reagan Chopped Salad

Grilled Chicken, Smoked Turkey Bacon, Aged Cheddar, Avocado, Meyer Lemon Vinaigrette

Thai-Style Chicken Salad

Grilled Chicken, Napa Cabbage, Cilantro, Lime, Crispy Wontons

Blueberry Buttermilk Pancakes

100% Pure Vermont Maple Syrup, Salted Maple Butter

Grilled Japanese BBQ Salmon Salad

Avocado, Cucumber, Pickled Vegetables, Seaweed, Baby Lettuce, Ponzu

Oven-Roasted Dover Sole

Winter Squash Purée, Sautéed Celery Root, Leeks, Red Wine and Blood Orange Sauce

American Wagyu Beef Flat Iron Steak

Red Quinoa, Braised Winter Greens, Armagnac Peppercorn Sauce

Pan-Roasted Organic Jidori Chicken

Potato Purée, French Black Truffle, Natural Jus

Mesquite-Grilled Black Angus Beef Burger

Aged Vermont Cheddar, Shallot-Jalapeno Marmalade, Garlic Aioli

Grilled USDA Prime Sirloin Steak Frites

Béarnaise Sauce, Hand-Cut French Fries