CHRISTMAS EVE Brunch

Cold

POACHED SALMON GF/DF

SHRIMP COCKTAIL GF/DF

CHARCUTERIE DISPLAY GF

AHI TUNA
Avocado Mousse, Miso Sauce, Crispy Rice Noodles

GARDEN SALAD GF/DF

CHEF'S COMPOSED SALADS

FRUIT DISPLAY GF/DF

ASSORTED ROLLS AND BUTTER

Breakfast

CRAB FLORENTINE FRITTATA GF

SCRAMBLED EGGS GF/DF

DENVER SCRAMBLED EGGS GF/DF

BACON / SAUSAGE GF/DF

HOME-FRIED POTATOES GF

EGGNOG FRENCH TOAST
Dried Cranberries, White Chocolate Sauce

CHEF'S OMELET STATION

WAFFLES

Mains

NEW ENGLAND CLAM CHOWDER

CARVED PRIME RIB GF/DF
Au Jus, Horseradish Cream

ROAST LEG OF LAMB DF
Lamb Merguez Sausage, Couscous Ragout

GRILLED CHICKEN GF
Sun-Dried Tomato Cream Sauce

BROILED HALIBUT GF
Mussel Saffron Broth

BOURSIN MASHED POTATOES GF/V

SEASONAL VEGETABLE MEDLEY GF/VG

A SELECTION OF SEASONAL SWEETS

$50 Adults | $25 Ages 12-15 | $12 Ages 5-11
Children 4 and under dine complimentary

RESERVATIONS ARE RECOMMENDED. CALL 814.863.5090.

DECEMBER 24, 2026 | 11:00 AM - 3:00 PM