THE MERITAGE RESORT AND SPA

Christmas Day Brunch

Display of Berries, Fresh Sliced Fruit, Yogurts, Freshly Baked Breakfast Pastries, and Assorted Jams

EGGS MADE TO ORDER

Scrambled Eggs

pork sausage, chicken sausage, hickory-smoked bacon

Eggs Benedict

with spinach and hollandaise

ASSORTED TOAST DISPLAY

French Toast Avocado Toast

Mushroom Truffle Steak & Egg

Croque Monsieur Smoked Salmon

Beet, Strawberries

& Burrata

SMOKED SEAFOOD & CHARCUTERIE DISPLAYS

Prosciutto, Salami, Coppa, Mortadella, Selection of Imported and California Cheeses old-fashioned mustard, cornichons, pickled pearl onions, fig jam

Smoked Salmon and Trout

capers, red onions, cucumber, dill cream cheese, and assorted mini bagels

SEAFOOD DISPLAY ON ICE

Jumbo Shrimp, Crab Claws, Oysters

cocktail sauce, mignonette sauce, melted butter, lemon

CARVING STATION

Porcini-Crusted Steamboat (Old School)

Crown of Lamb with Roasted Brussels Sprouts

Turducken with Roasted Kabocha

Garlic Pommes Mousseline & Demi-Glace

SOUPS

French Onion Gnocchi Soup Creamy Chicken Ballerina Soup

DECK THE HALLS WITH YOUR OWN SALAD STATION

Romaine Baby Mixed Greens

Arugula Cucumbers

Red Onions Cherry Tomatoes

Almonds Walnuts

Pepitas Focaccia Garlic Croutons

Green Goddess Balsamic Olive Oil

Dressing Dressing

Buttermilk Dressing

ENTRÉES

Crab Cakes with Lemon Aioli

Lobster Ravioli in Sauce Américaine

Chicken Ballotine

wild mushrooms, spinach, and pan gravy

Cedar Plank Salmon

citrus fennel salad and lemon oil

Braised Short Ribs

red wine reduction, pearl onions, and thumbelina potatoes

Asparagus & Glazed Baby Carrots

KIDS' BUFFET

Mini Burgers and Fries

Chicken Tenders

Ranch, BBQ Sauce & Ketchup

Mac & Cheese

Display of Fresh Fruits and Berries