

EVERY SUNDAY IN DECEMBER

BRUNCH with *Santa*



11 am - 2 pm

at *Stompin' Grounds*
restaurant

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