

Christmas Day Brunch

59 per person

Cashew Milk Egnog

Course One

House Made Toasted Granola
Elderflower Macerated Berries, Greek or Low Fat Yogurt

Barnston Island Green Salad
Prosciutto, Beets, Crème Fraîche

Course Two

Smoked Salmon or Roasted Turkey Benedict
Poached Free Run Eggs, Hollandaise

Grilled Beef Striploin
Poached Free Run Eggs, Crispy Potatoes

Brioche French Toast
Caramelized Banana, Hazelnuts, Dark Chocolate

Course Three

JG Cheesecake
Pomegranate Sorbet, Lemon Cream

Gingerbread Opera Cake
Peppermint Crème Anglaise, Crispy Meringue

Includes Umbria Coffee or Selection of Zesta Teas



BY JEAN-GEORGES
Executive Chef – Ken Nakano