

Christmas Brunch 2018

Caretta on the Gulf

\$64 Adults / \$19 Children 3-12 Years Old
Unlimited Champagne, Mimosas & Bellinis

Menu served 11:00am - 7:00pm

Cold Items (available all day)

Sushi Rolls

Cali Roll, Spicy Tuna, Veggie Roll, Candy Cane Roll

Rock Shrimp Ceviche

Shrimp Cocktail / Oysters on the Half Shell

Smoked Salmon / Smoked Whitefish

Artisan Cheese / Antipasto

Mozzarella & Tomato Salad / Fruit & Berries

Salads

Spinach, Cucumber, Pomegranate Seeds, Marinated Goat Cheese, Herbed Vinaigrette

Tri-Color Tortellini Salad, Herbed Feta Vinaigrette

Hot Items (available all day)

Black Grouper, Wild Mushroom Risotto, Haricot Vert, Roasted Pearl Onions, Celery Root, Blood Orange
Béarnaise

Crispy Skin Chicken, Chipotle Cauliflower Gratin, Broccolini, Nueske Bacon, Alehouse Cheddar Mornay

Goat Cheese & Spinach Ravioli, Heirloom Tomato Vodka Sauce, Pine Nuts, Crispy Basil,

Prime Rib, Horseradish Crème

Rack of Lamb, Sage Jus

Salmon en Croute, Dill Crème Fraiche

Diver Scallop Creamed Corn, Nueske Bacon, Brussel Sprout Leaves, Lobster Butter

Roasted Organic Vegetable / Yukon Gold Potato

Breakfast Items (ends 3:30pm)

Omelets: Mushrooms, Peppers, Onions, Tomatoes, Spinach, Chorizo,
Shrimp, Ham, Goat Cheese, Cheddar, Swiss, and Manchego

Mini Waffles: Whipped Cream, Strawberry Sauce, Blueberry Compote,
Chocolate Chips

Crab Cake Benedict, Asparagus Duet, Sauce Choron

Potato Casserole

Applewood Bacon

Country Sausage

Dinner Items (starts 3:30pm)

Veal Medallions, Heirloom Tomato, Asparagus, Artichokes, Lemon & Ricotta Creamed Spinach,
Chestnut Marsala

Sea Bass, Spaghetti Squash, Rainbow Chard, Watercress, Fried Red Kale, Parmesan Reggiano, Fines
Herbs Buerre Blanc

Wild Boar Chops, Foraged Mushroom, Salsify, Thumbelina Carrots, Mascarpone Polenta, Cherry
Bordelaise

Spanish Seafood Paella, Saffron Tomato Broth

Kids Buffet

Chicken Tenders, Mac n Cheese, Pigs in a Blanket, Glazed Carrots