## CHRISTMAS BRUNCH IN THE DINING ROOM

**10:30 A.M. TO 2 P.M. FRIDAY, DECEMBER 25**

### CHILLED SELECTIONS
- **FRESH FRUIT DISPLAY**
  Assorted melons and berries
- **DISPLAY OF FRESHLY BAKED PASTRIES**
  Danishes, muffins, famous Homestead donuts
- **CLASSIC CAESAR SALAD**
  Hearts of romaine, Parmesan cheese, croutons
- **ANCIENT GRAINS SALAD**
  Pickled red cabbage, orange, fennel
- **WALDORF SALAD**
  Apples, grapes, celery, walnuts

### COASTAL SELECTION
- **CHESAPEAKE BAY OYSTERS ON THE HALF SHELL**, **CHAMPAGNE-POACHED SHRIMP**
  Lemons, mignonette, cocktail sauce, Louis sauce, hot sauce bar
- **HOUSE SMOKED SALMON**
  Red onions, chopped eggs, capers, mustard dill sauce

### SOUP
- **BUTTERNUT SQUASH BISQUE**

### SIDES
- **BAKED YAMS WITH MARSHMALLOWS**
- **GREEN BEANS**
  Mushrooms, onions
- **BUTTERY WHIPPED POTATOES**
  Gravy
- **CORNBREAD STUFFING**

### BREAKFAST
- **OMELETS AND EGGS MADE TO ORDER**
- **EGGS BENEDICT**
  Old Bay hollandaise sauce, sliced Canadian bacon
- **PANCAKE CART**
  Buttermilk, blueberry and chocolate chip pancakes, stuffed crêpes with apple filling, whipped butter, pure maple syrup, sweet whipped cream
- **BREAKFAST HOME FRIES**
  Peppers, onions
- **BLUEBERRY MAPLE SAUSAGE AND APPLEWOOD SMOKED BACON**

### ENTRÉES
- **HONEY GLAZED HAM**
  Bourbon-pineapple glaze
- **PRIME RIB OF BEEF**
  Au jus, creamy horseradish sauce
- **MILK BREAD ROLLS**
  Whipped butter

### SWEET ENDINGS
- **PECAN PIE**
- **PUMPKIN PIE**
- **BÛCHE DE NOËL**
- **ASSORTED CHRISTMAS COOKIES**

**$52** ADULTS, **$25** CHILDREN 6 – 12
COMPLIMENTARY FOR CHILDREN 5 & UNDER

**RESERVATIONS CAN BE MADE ON OPENTABLE.COM UNDER HOLIDAY DINING**

**Tax and automatic 20% service charge additional.**

*Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.