

HOLIDAY DELIGHTS

COMMONWEALTH CHRISTMAS BRUNCH AMERICAN AUDUBON DINING ROOM ♦ DECEMBER 25, 2025

SEAFOOD

Shrimp cocktail, oysters, smoked mussels, crab claws
hot smoked trout, cold smoked salmon, seafood salad
lemons, cocktail sauce, mignonette, hot sauce

LEMON QUINOA SALAD (gf, v)

Dried cranberries, cucumbers, mint, dill, parsley

ROASTED HEIRLOOM CARROT SALAD (gf, v, n)

Roasted tri-color carrots, candied almonds, feta cheese,
honey citrus dressing

WINTER PANZANELLA (v)

Torn bread, beets, butternut squash, grapefruit, oranges,
pomegranate

SLICED FRUIT (v)

Melon, cantaloupe, pineapple, kiwi, starfruit,
berries, yogurt

COZY WAFFLE CORNER

Waffles and Pancakes (v)

House stacks, peach and pecan (n), strawberry and cream,
candy mountain

BREAKFAST SIGNATURES

Herb Scrambled Eggs

Bacon

Breakfast Potatoes

Blueberry Sausage

OMELETS

Bacon, ham, sausage, mushroom, peppers, onion,
jalapeño, spinach, tomato, goat cheese, cheddar cheese,
feta cheese

CARVING STATION

Prime Rib

Horseradish cream, au jus

Oven Roasted Salmon Fillet

Escovitch sauce

Roasted Leg of Lamb

Mint and rosemary chimichurri

SOUTHERN GRITS

Crumbled bacon, blackened shrimp, bourbon mushrooms,
scallions, jalapeños, cheddar jack, pimento cheese

BREADS

Carved Wreaths

Cinnamon, pumpkin, Challah

Danishes & croissants

Cream cheese frosting

CHRISTMAS VIENNESE TABLE

Christmas Cookies, Hot Chocolate, Candy Canes, Holiday Confections, Petit Fours, Mignardises

\$110 adults**, \$58 children 5-12**, infant to 4 complimentary

**tax and automatic 20% service charge additional

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.