



# Happy New Year!



## NEW YEAR'S DAY BRUNCH AMERICAN AUDUBON DINING ROOM ♦ JANUARY 1, 2026

### 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

### GRIDDLE

#### Buttermilk Pancakes and Waffles (v)

#### Waffles Cochon

Cornbread waffles, pulled pork, whisky maple,  
pickled onions, persillade

### 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

Biscuits & Gravy

Crab Benedict Biscuits

Hoppin' John

Ham Hock Collard Greens

### NEW YEAR'S VIENNESE TABLE

Holiday Confections, Petit Fours, Mignardises

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

\*\*tax and gratuity 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.

# OMNI

HOMESTEAD