



ember & rye

Christmas Brunch Buffet

10:30 am to 2:30 pm

\$155++ adults/\$60++ children (ages 2-12)

ICED SEAFOOD DISPLAY

Chilled Jumbo Shrimps, Cocktail Sauce, Remoulade and
Lemon Wedges

SELECTION OF SUSHI AND SASHIMI

Assorted Maki Sushi, Tuna and Salmon Sashimi, Soy
Sauce, Pickled Ginger, Wasabi

HOUSE SMOKED FISH PLATTER

Smoked Salmon & Trout Traditional Garnishes
and Mini Bagels

CHARCUTERIE STATION

Artisan Local Salumi, prosciutto, Mortadella
Cornichons, Assorted Mustards, Pickled Vegetables

LOCAL CALIFORNIA CHEESE DISPLAY

Humboldt Fog, Fiscalini aged Cheddar,
Point Reyes Blue Cheese Accompanied with Dates Chutney,
Roasted Nuts, Grilled Levain Bread Winter Sliced Harvest
Fruits

COLD BUFFET

Compressed Apples, Preserved Treviso, Spiced Walnuts,
Apple Brown Butter, Smoked Mussel Verrine, Saffron Aioli,
Borlotti Beans, Uni, Watercress

Oysters, Meyer Lemon Creme Fraiche, Tarragon Oil,
Caviar, Chervil

Mixed Winter Greens, Assorted Citrus, Radishes,
Cucumber, Candied Hazelnuts, Grilled Camembert, Citrus
& Poppyseed Vinaigrette

Beef Tartar, Sunchoke Creme, Crispy Potato Latke, Celery
Leaves

Roasted Beets, Shaved Fennel, Truffle Goat Cheese Mousse,
Chicory, Fennel Argenteo

Roasted Baby Root Vegetables, Celeric Creme, Maple &
Sage Aigrelette

HOT BUFFET

Duck Confit Roulade, Parsnip Puree, Honey Roasted
Butternut Squash Huckleberry, Crispy Duck Skin

Bouillabaisse, Red Shrimp, Sea Bass, Salt Spring Island
Mussels, Fennel, Pee Wee Potatoes, Rouille, Grilled
Garlic Country Bread

Creamy Farrotto, Pumpkin Puree, Kale Sprout, Baby
Turnips, Brussel Sprout, Pomegranate Sees

Apple Pie French Toast, Cinnamon Oat Streusel, Apple
Compote

Shrimp Louie Benedict, Old Bay Shrimp, Smashed
Avocado, Spinach, Fresh Poached Farm Egg, Choron
Hollandaise, Crispy Capers

Country Sausage Patties, Smoked Bacon & Chicken
Apple Sausage

CARVING BY A CHEF

Holiday Spiced Prime Rib, Gooseberry Jus

Citrus Dill Crusted Faroe Island Salmon

EMBER SIGNATURES

Arugula Salad, Asian Pear, Persimmon, Burrata, Puffed Wild
Rice Mint

Smoked Leg of Lamb, Mint, Nuoc Nam Chimichurri

OMELETS PREPARED BY CHEF

DESSERT BUFFET

BAKERS CORNER

Croissant, Pistachio Croissant, Hazelnut Praline Pain Suisse,
Gluten Free Banana Muffin

DESSERT TABLE

Pumpkin Pie, Eggnog Pie, Cranberry Orange Pavlova,
Ricotta & Pear Cheesecake, Gingerbread Cheesecake,
Lemon Gateaux, Black Forest Buche De Noel, Salted
Caramel & Apple Buche De Noel, Raspberry & Matcha
Gateaux, Meringue Mushroom Cookie, Spiced Orange
Creme Brulee, Mulled Wine Poached Pear, Sticky Toffee
Pudding, Almond & Raspberry Tart

Pricing excludes tax and gratuity