



OCEANFRONT

CHRISTMAS BRUNCH

From Our Bakery

*Pecans Croissant
Apple Pie-Almond Croissant
Hazelnut Cinnamon Rolls
Cranberry-Orange Cinnamon Rolls
Dulce de Leche Quesito*

*Honey & Pistachio Brie Puff Pastry
Cream Cheese & Spinach Puff Pastry
Onion & Cheese Puff Pastry
Banana-Chocolate Muffin
Lemon-Blueberry Muffin*

Fruit & Parfaits

*Mango Chia & Kiwi Pudding
Açaí & Coconut Parfait
Fresh Local Fruits*

Charcuterie Spread

*Jamón Serrano, Prosciutto, Mortadela con Pistacho, Chorizo Cantimpalo
Idiazabal, Smoked Gouda, Herbs Goat Cheese, Gorgonzola
Peach Jam, Cranberry Jam, Blueberry Jam
Cilantro Mustard, Spicy Mustard, Honey Mustard
Cornichons & Marinated Olives
Nuts, Toast, Grissini & Lavash*

Soup & Salad

*Asopao De Gandules
Pigeon Peas, Recao, Plantain*

Quinoa & Pomegranate Salad

Golden Raisins, Radishes, Parsley, Mint, Feta, Dill Vinaigrette

Beets Root Salad

Red, Gold & Candy Beets, Chives, Candied Walnuts, Yogurt-Goat Cheese Dressing

Christmas Salad

Organic Greens, Mandarins, Dried Cranberry, Crumbled Ricotta

Smoked-Red Potato Salad

Local Cheese, Cilantro, Olive Oil

From Our Rotisserie

*Rotisserie Cochinitillo, Mojo Verde
Herb Crusted Roasted Rack of Lamb, Mint Raita
Honey Glazed Salmon, Citrus Chicharrón Gremolata
Morcilla en Escabeche
Live Egg & Omelet Station*

Sides

*Pastel al Caldero
Scalloped Potatoes
Arroz con Gandules
Roasted Broccolini, Cauliflower, Carrots, Yellow Squash, Garlic Butter
Fried Cassava with Mojo*

Sweets

*Coquito Flan
Sticky Toffee Pudding
Arroz con Dulce Truffles
Chocolate Mousse Brownie
Raspberry Tiramisu*

*Tembleque
Barrilito Coconut Tres Leches
Cinnamon Apple Oatmeal Verrine
Dulcey Mango Lime Verrine
Assorted Petit Fours*

**\$75++ per adult
\$30++ per child under 10**

Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.
Menu items are subject to change without previous notice.