

# CHRISTMAS DAY BRUNCH

Celebrate with a dazzling buffet brunch overlooking the Atlantic Ocean.

ATLANTIKÓS

Monday, December 25th | 12:00pm to 4:00pm

Adults | 135 • Children | 65

## MENU

### WINTER SOUP

Cauliflower Coconut Bisque, Candied Apples

### COLD TABLE

Baby Gem Caesar, Brioche Croutons, Grana Padano Cheese, Organic Greens, Acorn Squash Grilled Fennel, Grapes, Cranberry Orange Vinaigrette, Winter Kale, Tangelo, Goat Cheese, Radish, Spiced Pecans, Fig Balsamic Vinaigrette, Strawberry Yogurt Parfait, Coconut Cashew Granola, Black Cherry Jam Smoked Salmon with Traditional Accompaniments Exotic Sliced Melons, Berries, Fresh Fruits

### ARTISANAL CHEESE & CHARCUTERIE DISPLAY

Point Reyes Blue, Humboldt Fog, Barely Buzzed, Tillamook Cheddar La Quercia Prosciutto, Molinari Soppresata, Spicy Coppa, Mortadella Marinated Spanish Olives, Membrillo, Honeycomb, Marcona Almonds, Giardiniera Grissini, Rosemary Focaccia, Toasted Crostini Grilled Squash, Oven Dried Tomato, Asparagus, Basil, Balsamic Glaze

### ICE SEAFOOD STATION

Hog Island Cold Water Oysters, Jumbo Shrimp, Snow Crab Claws, Green Lip Mussels Bloody Mary Cocktail Sauce, Citrus Wedges, Rosé All Day Mignonette, Key Lime Honey Mustard

### FROM THE SUSHI BAR

Assortment of the Finest Selections of Japanese Sashimi, Nigiri and Signature Maki Rolls To Include, Spicy Tuna Maki, California Roll, Vegetable Roll Served With Soy Sauce, Pickled Ginger, Wasabi

### OMELETTE STATION

Made-to-Order Omelettes with our Favorite Ingredients  
Farm Fresh Eggs and Eggs Whites, Diced Peppers, Vine Ripe Tomatoes, Ham, Cherry Wood Smoked Bacon Sausage, Mushrooms, Red Onions, Spinach, Asparagus, Jalapenos, Smoked Salmon, Crab Meat, Aged Cheddar, Swiss Cheese, Feta, Fresh Mozzarella, Goat Cheese Pico De Gallo, Salsa Verde, Hot Sauces

### BRUNCH FAVORITES

Panettone French Toast, Cinnamon Sweet Cream, Calvados Cherry Syrup Double Smoked Nueske Bacon, Chicken Apple Sausage Spanish Pimenton Breakfast Potatoes, Holiday Sticky Buns, Assorted Breakfast Breads, Sweet Butter, Preserves

### CARVING STATION

Porcini Crusted Beef Tenderloin Pinot Noir Reduction, Horseradish Cream, Chimichurri Golden Butter Salmon Wellington Puff Pastry, Spinach, Bernaise

### SIDES

Yukon Gold Potato Gratin, Parmigiano Reggiano, Shallot, Thyme Cinnamon Brown Sugar Candied Sweet Potatoes Roasted Brussel Sprouts, Baby Carrots, Chestnuts, Cranberry Pear & Gorgonzola Ravioli, Spring Peas, Meyer Lemon Butter, Sage

### DESSERTS

Croissant Waffle Ice Cream Station, Warm Pressed Croissant Waffles Made-to-Order offered with Chocolate Ice Cream, Tahitian Vanilla, Candy Cane Ice Cream, Passion Mango Sorbet Cinnamon Apple Fruit Filling, Banana Rum Compote, Raspberry Salsa Sprinkles, Walnuts, Oreo Cookie Crumble, Sweet Cream, Fresh Strawberries Valrhona Chocolate Sauce, Salted Caramel, Spiced Crème Anglaise, Holiday Cookies, Christmas Cake Pops, Egg Nog Petite Gateaux, Smores Tart Cookie Butter Verrine, Exotic Fruit Tart, White Chocolate Raspberry Entremets, Spiced Cocoa Bûche De Noël Christmas Hot Chocolate & Coquito

FOR RESERVATIONS,  
PLEASE VISIT THIS

[LINK](#)