

Christmas Brunch

Café Américain

Prepared To Order

Omelettes

Fresh Baked Waffles

The Classic

Selection of Aged & Cured Ham

Assorted Cheeses from the Cheese Hive & Fiesta Olives

Traditional Sushi & California Rolls

Smoked Salmon with Sour cream & Chives

*Lemon-Poached Shrimp & Fresh Green Mussels
with Condiments*

Farm To Table

Four Bean Salad with Fresh Oregano

Pickled Beets with Orange Segments

Coleslaw

Potato Salad with Green Peas & Carrots

Caesar Salad with Traditional Condiments

Mixed Green Salad with Choice of Dressing

Traditional Corner

Fish Chowder

Cassava Pie

Onion Sauce

Cod Fish & Potato

Fresh Avocado

Hot Selection

Mac “n” Cheese

Bermudian Peas & Rice

Jerk-Spiced Braised Oxtail with Pink Peppercorn

Market Vegetables & Brussels Sprouts

Pan-Seared Local Wahoo with Garlic Cream

Jerk Chicken

Roasted Potatoes with Rosemary

Carving Station

Slow Oven-Roasted Salt Lamb Leg

Maple-Glazed Roasted Turkey with Cranberry Sauce

Honey-Glazed Whole Ham

Oven-Roast Beef

Pasta Station

Choice of Pasta:

Farfalle & Fusilli Pasta

Choice of Sauce:

Napolitana Sauce, Alfredo Sauce

Condiments:

*Mushroom, Bacon, Shrimp, Spinach, Onion,
Peppers & Parmesan*

Nothing But Sweets

Traditional Christmas Yule Logs

Fruit & Black Seal Rum Cake

Assorted Cakes & Pies

Bittersweet Chocolate Mousse

\$75.00 plus 17% per person