



Christmas Day Brunch

Sunday December 25th

10am-3pm

Breakfast Buffet

danishes, croissants, mini muffins, cranberry-orange scones
 huevos rancheros with poached egg
 asparagus and roasted red pepper frittata
 applewood smoked bacon, breakfast pork sausages turkey age,
 breakfast potatoes, biscuit and gravy
 house made corned beef hash, shrimp and grits

Seafood Bar

alaskan king crab legs, poached tiger shrimp, house smoked salmon, all with
 accoutrements

From the Griddle

waffles and french toast
 vermont maple syrup, apple compote, cardamom whipped cream

Market Greens

tomato, mozzarella, basil, extra virgin olive oil and balsamic vinegar
 arugula, pomegranate, ricotta salata, pumpkin seeds
 kale, dried cherries, dried peaches walnuts, cranberry vinaigrette

Hot Selection

seafood bisque
 stuffed boneless turkey legs with stuffing
 winter vegetable medley
 orecchiette pasta with lobster, snow crab claws, rock shrimp and broccoli
 braised beef short ribs, organic mushrooms, chestnut gnocchi

Carving Station

all natural turkey breast with natural jus and cranberry sauce
 herb roasted prime rib with peppercorn jus and horseradish cream
 pepper crusted verlasso salmon with watercress crema
 red bliss mashed potatoes with chives

Christmas Dessert Station

assorted holiday desserts

\$90 per adult/\$ 40 child 4-12 years old
 Bottomless Sparkling Wine, Bloody Mary & Mimosa



ST JULIEN
 BOULDER'S HOTEL & SPA