

Christmas Brunch

neomi's grill

Tuesday, December 25th, 2018

Unlimited Mimosas!

Enhance your Holiday brunch
\$20 per person

Signature Floridian Juice

Sunshine Papaya and Lemonade

Stocking Stuffers

Salads & Appetizers

Little Haiti Soup Joumou

Calabaza pumpkin Bisque | braised beef & potatoes | pasta

Charcuterie & Antipasti

Country Style Patés with mustards and cornichons
Italian & Spanish cured Hams
Antipasto of Marinated olives, Artichokes and Pickled Vegetables
Artisan Cheeses & Christmas plum chutney
Lavosh flat breads, crostinis & garlic focaccia

Mediterranean Inspired

Including spiced beet hummus with grilled pita
Farro & feta salad, mint tabbouleh
shaved fennel, orange and raisin Salad

Santa's Salad Bar

Baby Greens & Romaine greens with a full bar of toppings and dressings
Spinach & manchego and water melon salad
Israeli mango and cucumber
Christmas Chicken Salad
Local vine tomato & strawberries bruschetta
Chili boniato potato salad
Sliced fresh Fruits & Berries

Seafood Bar

Spiced shrimp cocktail, rock crab claws, and king crab legs
oysters on the half shell with pomegranate pink pepper mignonette
cocktail sauce, salsa golf & Florida mustard sauce
Dill gravlax salmon with traditional condiments and boursin cream cheese
Peruvian tuna & grouper tiradito with aji panca, sweet potato and choclo corn

Family Meal

Country Style eggs Benedict

Buttermilk fried chicken, soft poached egg, homemade biscuits
caramelized onions and black pepper hollandaise

Christmas Ham

Sunshine mango and Haitian rum glazed bone in ham
carved to order and served with buttered potato rolls and honey mustard

'Tree Trimmings'

Red & white cheese stuffed ravioli with garlic butter cream sauce
Pan seared local grouper napped with a coconuts tamarind beurre blanc
Slow roasted turkey with a white wine, sage and tarragon pan jus
Prime Rib with Santa's Secret spice rub and a mushroom ragout
Pancetta cornbread stuffing & cranberry sauce
Butter whipped potatoes & mushroom creamed wild rice
Green beans amandine & sautéed baby vegetables

Children's Table

PB&J , creamy peanut and jelly sandwiches
Chicken tenders and tater tots
honey mustard, BBQ sauce and ketchup
Sides of macaroni & cheese & buttered corn
'Healthy Snacks' of carrot and celery sticks with ranch dressing

Santa's Workshop

Decorate Your Own Christmas Sugar Cookies
with Sprinkles, Icings, M&M's, Chocolate Shavings and
Our Mini Caramel Candied Apples with holiday decorations

Made by Little Elves...

Yule Log with Raspberry Jam & Spiced Buttercream
Black Forest Bites, Mini Apple Tarts and Orange Caramel Flan
Pumpkin "S'mores", assorted French Macarons, Cherry & Pistachio Nougatine, and Holiday Cookies

\$55 per person excluding taxes & gratuities
\$2 per child (4-12 years of age) excluding taxes and gratuities
Children under 3 eat Free