



# THESE ARE THE HOLIDAYS

DECEMBER 25 | 10 A.M.-3 P.M. | OCEANSIDE

\$89 per adult | \$49 per child

## THE MORNING TABLE

YOGURT + DANISHES + SCRATCH MUFFINS  
ALL-BUTTER CROISSANTS + AMELIA POTATOES  
BREAD AND BUTTER BAR + FARM FRESH EGGS  
APPLEWOOD-SMOKED BACON  
STEEL-CUT OATMEAL + CHEDDAR GRITS  
CHEF-PREPARED OMELETS  
BISCUITS AND GRAVY + SAUSAGE  
BROWN BUTTER PECAN BREAD PUDDING

## CHEF'S CHARCUTERIE BOX

THOMASVILLE TOMME + GREEN HILL + FETA  
STRAWBERRY JAM + ORANGE MARMALADE  
CHEF'S SPROUTING PROJECT HONEY  
BENTON'S COUNTRY HAM + COPPA  
HOUSE-CURED CHORIZO  
GRILLED VEGETABLES  
ARTISINAL BREADS AND CRACKERS

## SOUP & SALADS

ACORN SQUASH SOUP  
maple + autumn spice + candied squash seeds  
BABY ROMAINE CAESAR SALAD  
parmesan crisp + citrus emulsion + crouton  
BEET AND GOAT  
pickled beet + arugula + goddess goat cheese  
passion fruit vinaigrette  
ANCIENT GRAIN SALAD  
delicata squash + feta + pomegranate + kale

## FISH WELLS & SEAFOOD SHELLS

FERNANDINA SHRIMP COCKTAIL  
TUNA POKE + ST. AUGUSTINE CLAMS  
MUSSELS + EAST COAST RAW OYSTER BAR  
ALL THE FIXINS

## CHRISTMAS FAVORITES

GOLDEN ROASTED TURKEY  
pan jus gravy  
CORNBREAD DRESSING  
pear + andouille + holy trinity + sage  
PRIME RIB  
horseradish cream + au jus  
SMOKED SUGAR BAKED HAM  
dark rum + pineapple glaze  
BLACKENED SEA TROUT  
citrus beurre blanc + pickled pineapple relish  
WHIPPED POTATO  
sweet cream butter  
GREEN BEAN CASSEROLE  
fried shallots  
CRANBERRY SAUCE  
florida orange  
CANDIED YAMS  
marshmallow + cinnamon butter

*Details and pricing only valid for 2024.*

## DESSERT TOWER

*served tableside and accompanied by a hot cocoa bomb french press*

YULE LOG | WHITE CHOCOLATE CRANBERRY CHEESECAKE | PISTACHIO PANNACOTTA  
CHOCOLATE PECAN PIE | CHERRY KEY LIME PIE | CARAMEL PINEAPPLE SNOWBALL

*Oceanside*