

AQUA

BISTRO & WINE BAR

OCEAN7

RESTAURANT

Chef Jonathan Macdonald

Christmas Brunch Buffet

December 25, 2024

Cold Selections

Fresh Baked Breads (GFO)

Antipasto of Chilled Seafood on Ice, Snow Crab, Oysters, Clams, Mussels, Prawns (GF) (DF)

Smoked, Cured & Candied Fish (GF) (DF)

Charcuterie, Products from In House, Out of House & Farmhouse (GF) (DF)

Local & International Cheeses, Products from In House, Out of House & Farmhouse (GF)

Mini Quiche, Baby Winter Vegetables, Fennel Pollen

Salads

Baby Romaine, Grana Padano, Caesar Emulsion, Crispy Pancetta (GF)

Mixed Leaves, Cucumber, Carrot, Cherry Tomato, Avocado, In House Dressings (GF) (DF)

Raw Salad of Kale, Fennel, Orange, Radish, Cranberry, Pistachio, Forvm Vinaigrette (GF)

Watermelon, Watermelon Radish, Kalamata Olive, Arugula, Red Onion, Mint, Feta, Hazelnuts (GF)

Roasted Kabocha Squash, Pickled Shimeji, Basil & Cashew Pesto, Spinach, Dukkah (GF) (DF)

Warm Selections

Chef Attended Create Your Own Omelet Station (GF)

Eggs Benedict Three Ways: Back Bacon, Smoked Steelhead, Beefsteak Tomato & Spinach

Free Range Chicken Sausage (GF) (DF)

Double Smoked Bacon (GF) (DF)

Kennebec Hash (DF)

Kingfisher Korean Chicken, Bok Choy, Egg Fried Rice, Kimchi, Carrot & Cucumber (DF)

Pacific Salmon, Peas, Balsamic Beets, Mint, Ricotta (GF)

Gnocchi, Wild Mushroom, Truffle Carpaccio, Acidulated Butter, Grana Padano

Sous Vide Turkey Breast, Confit Leg, Brioche & Cranberry Stuffing, Game Jus

Carved Rib of Beef, Black Garlic & Red Wine Jus (GF) (DF)

Yukon Gold Fingerling Potato (GF)

Winter Vegetables, Verjus, EVOO (GF)

Noble 1 Maple Mashed Yams

Brussels & Pancetta

Yorkshire Pudding

Desserts

Baked French Pastries

Gluten Free Chocolate Torte (GF)

Caramelized Apple Crumble, Oats, Nuts, Cinnamon

Vanilla Cheese Cake

Triple Chocolate Brownie

Pumpkin Pie

Fresh Fruit Platter (GF) (DF)

Coffee & Tea

\$85 Adults | \$39 Children 12 & Under

Children 2 & Under Free

Taxes & Gratuities Not Included