



# Christmas BRUNCH

**Wednesday, December 25, 10:30 am - 3 pm**

Freshly baked butter croissant, assorted fruit Danish, muffins, rolls & butter

Freshly orange juice, pink grapefruit, cranberry, apple juice

Baby mixed green salad, assorted vinaigrette

Tomato cucumber salad

Cabbage, sui choy, carrots, gochujang sesame vinaigrette

Creamy potato salad

Garbanzo bean, corn, edamame, cilantro vinaigrette

Assorted Italian cured meats, grilled vegetables, bocconcini cheese, marinated olives

Homemade gravlax, salmon poke, tuna tataki

Peel & eat shrimps with cocktail sauce

Marinated mussels, citrus dressing

Maple smoked crispy bacon & pork sausage

Sourdough cranberry French toast, fruit compote, maple syrup

Eggs Benedict

Omelet available upon request

Vegetarian spring rolls, spicy plum sauce

Shrimp gyoza with sweet soy glazed

Wild salmon with laksa sauce

Roasted turkey, corn & sage stuffing, gravy, cranberry sauce

Carved rosemary striploin, au jus, Dijon mustard, horseradish

Cheese & spinach cannelloni, roasted vegetables, tomato sauce

Yukon gold mashed potato, festive vegetables

Assorted festive cakes, yule log, flan, mini pastries

Chocolate fountain, banana bread, fresh fruits

Selection of cheese, grapes, dried fruits, crackers

Starbucks Coffee or Tazo Teas

**\$70**

**\$40** Children (ages 6-12)

**\$20** Children (ages 5 and under)

**Harold's**  
KITCHEN & BAR