

Wendell's

Christmas Brunch

December 25, 2024

Reservations are strongly recommended

90- for adults 80- for seniors

24.99 for kids 12 and under

Wednesday 11:00am to 3:00pm

~ From the carver ~

Bison steamship slow roasted bison hind quarter
Clove and pineapple glazed ham
Smoked games sausages
Smoked turkey with bourbon pears

~ Main fare ~

Game hens confit with grain mustard jus
Beef roulade with mixed peppers and garlic
Cod Vera Cruz spicy tomato and olive relish

~ Soup ~

Cream of green Chile asparagus and tortellini

~ Compliments ~

Loaded mashed potatoes
Sweet potato pave with squash brown butter
Sautéed baby zucchini and patty pan squash
Lavender and honey glazed carrot medley
Grilled asparagus with hollandaise sauce
Cheesy cauliflower and broccoli
Red Chile and pork confit tamales

~ Garden ~

Assorted fresh chopped vegetables and toppings
Mesclun green salad with choice of house dressings
Crisp romaine, shaved reggiano, garlic croutons and anchovies
Anitas crab salad creamy penne chives and celery
Overnight tomatoes and marinated artichoke hearts
Caprese salad with a spinach and pecan pesto

~ Omelet station ~

~Grand marnier French toast~
Berkshire sausage and thick cut bacon
Buttermilk biscuits' and peppered gravy
Mixed berry parfaits

~ Tapas ~

Oysters of the half shell red wine vinegar mignonette
Steamed mussels and clams
Chilled tiger prawns
Smoked salmon gravlax with bagels and cream cheese
Fresh sliced fruit and mixed berries
Varity of gourmet Cheeses
Assorted crackers
Charcuterie platter
Mixed olives and pickles

~Desserts from the inns exceptional bakery~

Ginger bread trifle with white chocolate pumpkin mousse
Pecan pie brownie mini bunt cake
Cranberry bread pudding with almond and clove custard
drizzled with a sweet orange zest icing
Egg nog crème brulee cheese cake

