



C A F E

## *Christmas Brunch*

9:00am to 3:00pm ~ \$30.95

### **COLD SIDEBOARD**

Cream of Spinach

Baby Mache Leaves, Strip Beets, Grated Parmesan,  
Candied Walnuts with a Sherry Vinaigrette

Seasonal Fruit Display

Shrimp Cocktail

Roasted Sweet Potato Salad with Apples, Tarragon  
& Currants with a Honey-Ginger Dressing

### **HOT SIDEBOARD**

Chef Carved, Prime Rib of Beef Au Jus  
with Horseradish Sauce

Chef Carved, Cherry Glazed Ham with a Pineapple Chutney

Roasted Pear & Brie Bread Pudding

Pancetta & Blue Cheese Au Gratin Potatoes

Roasted Brussels Sprouts with

Caramelized Onions, Toasted Walnuts,

Parmesan Cheese & Balsamic Reduction

Seared Salmon, Roasted Artichokes, Rendered Bacon, Red

Wine Poached Mushrooms with a Vermouth Cream Sauce

Smoked Bacon & Breakfast Sausage

Smoked Pork Shoulder Benedict with a Classic Hollandaise

Freshly Made Malted Waffles with Caramel Bananas,

Cherry Sauce & Pear Compote

Made to Order Omelet Station

The Saint Paul Hotel's Grand Dessert Display including:  
Seasonal Pies, Cakes, Petite Mousse Cups, Petits Fours,  
and Holiday Themed Desserts