

Christmas Day Brunch

December 25, 2024



many
CHRISTMAS

Sidney's
RESTAURANT

DISPLAYS

ARTISANAL CHEESE BOARD

Featuring regional and imported selections

SEASONAL CUT FRUIT BOWL

with black cherry yogurt dip

SALADS

WINTER KALE SALAD

with shredded beets and carrots, crispy chick peas, shaved watermelon radish, avocado, dried cranberries and carrot-ginger dressing

FARRO-APPLE SALAD

with arugula, dates and walnuts tossed in an apple cider vinaigrette

ENDIVE SALAD

with shaved parmesan, oranges and pomegranate seeds; red wine vinaigrette

ENTRÉES

APPLEWOOD SMOKED BACON AND SEASONED PORK SAUSAGE PATTIES

STRAWBERRY-NUTELLA STUFFED CROISSANT FRENCH TOAST

with warm maple syrup

FLORENTINE CRUSTED COD

with tomato-lemon jus

SEARED PORK TENDERLOIN MEDALLIONS

with black cherry demi

SEAFOOD DISPLAY

SLICED SMOKED SALMON

with traditional accompaniments

CRAB AND ROASTED CORN SALAD

with tomatoes, parsley and lemon-dijon vinaigrette

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CARVED

DEEP FRIED TURKEY BREAST
with sage gravy and cranberry-orange sauce

CAJUN-RUBBED SIRLOIN
with natural jus

SIDES

SAFFRON ROASTED BROCCOLI
AND CAULIFLOWER MEDLEY

GLAZED TRI-COLOR CARROTS

THREE CHEESE RISOTTO
with herbs and shallots

GARLIC ROASTED NEW POTATOES

SOUP

CHICKEN AND WILD RICE SOUP

OMELETS MADE TO ORDER

YOUR CHOICE OF WHOLE EGG OR EGG WHITE
Toppings: ham, bacon, sausage, artichokes, peppers, onions,
spinach, tomatoes, mushrooms, cheddar, swiss, feta

DESSERT

An assortment of holidays desserts