

CHRISTMAS BRUNCH

Monday December 25th, 2017

9:00am - 3:00pm

\$40 for adults / \$17 for children 4 - 12

Snacks and Starters

Buckwheat blini, smoked salmon mousse, russian service, house crème fraiche

Loch duart salmon display, cucumber, lemon, dill, caper berries

Vol au vent, local chevre, bermuda onion, chervil

Savory éclair, black truffle, Joyce Farms poulet rouge, aioli, baby arugula

Jamon serrano, manchego, quince

English stilton, port, honey pear gelée, rustic crackers, artisan breads

Emmi-roth alpine grand cru, local apple, toasted hazelnuts

Entrées and Sides

Slow-roasted prime rib of beef, horseradish crème, natural jus

Bone-in Dearborn ham, cloves, honey cabernet lacquer, whole grain mustard

Yukon gold potato purée

Wild rice stuffing

Butternut squash, cranberry, sage

Crispy brussels, brown butter, bacon lardons, vinagre al Pedro Ximenez

Desserts

Chocolate peppermint flourless chocolate cake

Cranberry orange Christmas trifle

Pear almond frangipane, pear nectar

Assorted Christmas cookies

Plus all of our traditional breakfast brunch items like fresh fruit, yogurt parfaits, made-to-order eggs, omelets, and waffles, local breakfast meats, and breads.

**Reservations required. Call 616.242.1411
or email lochmanski@ahchospitality.com**

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