



# Mar Vista CHRISTMAS

ENJOY YOUR 2-HOUR BRUNCH EXPERIENCE

DECEMBER 2025 | 10:30 AM - 3:30 PM

## BREAD, BUTTER & SOUP

truffle butter, cranberry butter, whipped butter, tomato & pepper jam

## CREAM OF CHESTNUT SOUP

spice crème fraîche, walnut aillade, chives

## GRAZING TABLE

### ASSORTED MEATS & CHEESES

prosciutto, salumi, mortadella, bresaola, capicola, pepperoni, humboldt fog, midnight moon, drunken goat, camembert, point Reyes blue cheese, manchego, bruschetta's, deviled eggs, house marinated olives, marinated mushrooms, grilled artichoke, giardiniera, sliced fruits, berries, assorted artisan breads, fresh jams, fruit compote, butter, local honey, assorted nuts

## BUILD YOUR AVO TOAST

### CALIFORNIA HASS AVOCADOS

sliced, chunky, creamy

### ACCOUTREMENTS:

pickled shallots, stewed tomatoes, baby arugula, crispy chickpeas, crispy capers, smoked salmon, chilled sliced hardboiled egg, crumbled feta, shaved parmesan, fresh cracked pepper, mauldin, balsamic drizzle

## OMELET BAR

served 10:30 a.m. - 1:00 p.m.

### EGGS & MEAT

chino valley ranch cage free eggs & egg whites, rosemary ham, italian sausage, smoked bacon,

### ACCOUTERMENTS

mushrooms, onion, spinach, jalapeño, bell peppers, tomato, crab, baby shrimp, selection of cheese

## FRESH PASTA STATION

served 1:00 - 3:30 p.m.

### RIGATONI ALLA POMODORO FRESCO

roasted cherry tomatoes, burrata cheese, spiced bread crumbs

## BRUNCHING AROUND

### EGGS & MEAT

soft scrambled eggs, applewood smoked bacon, pork sausage, crispy breakfast potatoes

### FRENCH TOAST

BANANA CHOCOLATE CHIP PANCAKES

## ICE

### PRAWNS, OYSTERS, CAVIAR

ACCOUTERMENTS: blini, yolks, whites, shallot, crème fraîche, fanny bay, blue point, washington cocktail, cucumber mignonette, citrus

## INDIVIDUAL SALAD BAR

### SPINACH & POMEGRANATE

red apples, goat cheese, pistachio crumbles, citrus vinaigrette

### MIZUNA & ORANGE

jicama, candied walnuts, feta, dill yogurt dressing

### CRANBERRY & BLUEBERRY

shaved romaine, bacon, blue cheese, crispy shallots, honey lime vinaigrette

### ROASTED SQUASH & PERSIMMONS

kale, feta, tomatoes, candied pepitas, apple cider dressing

## CARVING STATIONS

### HONEY-ROASTED HAM

homemade apple sauce, maple bourbon glaze

### CHAR-GRILLED TOMAHAWK

bordelaise, chimichurri, horseradish cream

### SALMON WELLINGTON

creamed spinach & leeks, mushroom duxelles, puff pastry, mustard & dill beurre blanc

## FIXINGS

### YUKON GOLD WHIPPED POTATOES

brown butter, crème fraîche, chives

### TRUFFLE MACARONI & CHEESE

toasted breadcrumbs, fin herbs

### BRUSSELS SPROUTS

pancetta, calabrian, aged balsamic

### ROASTED ROOT VEGETABLE HASH

red wine vinegar gastrique, herbs, pinenut crumble

## KIDS BUFFET

chicken fingers, french fries, mini pizzas, mac & cheese, hot dog sliders

## HOUSE-BAKED BAKERIES

butter croissants, pain au chocolat, seasonal fruit danish served with preserves, honey

## DESSERT ROOM

gelato & sorbet sundae bar | assorted pies & confections, winter shortbread cookies & macarons | festive petit gateaux

\$343.18\* PER ADULT | \$133.07\* PER CHILD, 3-10 YRS.

*\*Prices are inclusive of 30% service fee, 5% house fee, and 7.75% tax. Does not include additional alcohol. A 25% gratuity will be added automatically. Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*