



# CHRISTMAS DAY

## CHAMPAGNE BRUNCH AT BLU EMBER

SATURDAY, DECEMBER 25, 2021

### MIMOSA BAR

Various Fruit Juices and Purees:  
Pineapple, Orange, Tangerine, Cranberry, Berry, Strawberry, Peach, Prickly Pear, Pear

### CHILLED

Shrimp Cocktail  
King Crab  
Rlp Cure Salmon Selection

### LOCAL BOUNTY

**BUILD YOUR OWN SALAD BAR**  
Seven Toppings, Four Dressings, Romaine,  
Mixed Greens

**ROASTED PUMPKIN SALAD**  
Rosemary, Cinnamon, Apple Cider Vinaigrette,  
Kettle Corn Popcorn

### SOUP DE JOUR

Yellow Beet Soup, Garlic Croutons  
Miso Soup

### KNIFE BLOCK

**LEG OF LAMB**  
Tamarind Sauce, Tomato Mint Relish

**WHOLE SALMON**  
Fennel Citrus Salsa, Warm Caper Relish

**PRIME RIB**  
Mustard Horseradish Cream, Brandy Jus

### INDULGE

Rosemary Roast Chicken  
Plum Sauce Pork Loin  
Cioppino  
Tunisian Chimichurri Skirt Steak  
Kalua Pork Hash Egg Benedict  
Chinese Steamed Mahi Mahi  
Black Bean Wok Tofu and Green Beans

### ACCOMPANIMENTS

Roasted Vegetables  
Garlic Mashed Potato  
Butter Basted Sweet Potato and Pecans  
Garlic Infused Broccoli and Cauliflower  
Three Cheese au Gratin

### COMMENCE

Candy Cane Brownie  
Chestnut Blondie  
Mini Desserts  
Chocolate Fondue Station, Strawberries, Pineapple

**\$85 ADULTS | \$40 CHILDREN 6-12 | COMPLIMENTARY CHILDREN 5 AND UNDER  
EXCLUDING TAX AND GRATUITY**

*WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).*

*\*Consuming raw or undercooked meats/poultry/seafood/shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.*