

CHRISTMAS AT THE HAWTHORNE

THREE COURSE BRUNCH

SEATINGS 10AM TO 2PM | CALL 978.825.4363 FOR RESERVATIONS

First Course

choice of

Smoked Salmon | Citrus Dressing, Avocado Pate, Baby Watercress

Cinnamon-Coconut Oatmeal Bake | Coconut Whipped Cream, Fresh Figs (VEGAN)

Caesar Salad | Cherry Heirloom Tomatoes, Cucumbers, Seasoned Chickpeas (VEGAN)

Winter Kale Salad | Shaved Brussels Sprouts, Roasted Butternut Squash, Pomegranate Seeds,
Crumbled Bleu Cheese, Spiced Pecans, Dijon Vinaigrette
Rolls and Butter Included

Main Plate

choice of

Hawthorne "Steak & Eggs" | Herbed Goat Cheese Scramble, Sliced Tenderloin,
Lemon Grilled Asparagus, Truffle Hollandaise

Sautéed Leek, Triple Crème Brie, Roasted Wild Mushroom Quiche | Blistered Tomato,
Parmesan-Crusted Fingerling Potato

Seafood Benedict | Poached Eggs, Golden Crab Cake, Dilled Hollandaise,
Fresh Arugula and Tomato Salad

Spiced Gingerbread Waffle | Brandied Cherries, Whipped Butter, Pure Maple Syrup

Dessert

choice of

Eggnog Cheesecake | Cinnamon Whipped Cream

Flourless Chocolate Torte | Peppermint Crème Anglaise

Rumchata Mousse | Fresh Raspberries

Fresh Fruit | Lemon Yogurt, Candied Ginger

Coffee and Tea Service Included | All Other Beverages Additional

\$60 per person

Price is Exclusive of Tax and Gratuity

Optional: Children 12 & Under | Choice of: Strawberries & Lemon Yogurt or Mandarin Oranges,
Choice of Cheese Omelet or Belgian Waffle, Served with Two Cookies **\$25**

