

brunch with Santa  
for the table

TCR PASTRY BASKET <sup>v</sup>  
whipped butter, berry compote

first

SMOKED SALMON & BEETS <sup>GF</sup>  
whipped ricotta, duck fat rosti, radish

KALE SALAD <sup>GF, V</sup>  
burrata, roasted garlic vinaigrette, lemon

BUTTERNUT SQUASH SOUP <sup>GF, V</sup>  
sage, brown butter

second

MUSHROOM & AVOCADO TARTINE <sup>v</sup>  
poached local farm eggs, sourdough, chili

CHICKEN & WAFFLES <sup>GF</sup>  
maple hot sauce gravy, TCR slaw

MAGNOLIA OMELETTE <sup>GF</sup>  
Dungeness crab, aged cheddar,  
Magnolia hollandaise

CLASSIC BENEDICT  
two poached local farm eggs, shaved ham,  
english muffin, Magnolia hollandaise

SHAKSHUKA <sup>v</sup>  
two poached local farm eggs, chickpea,  
tomato, ricotta, avocado, sesame crumble

CHOCOLATE SOURDOUGH  
FRENCH TOAST <sup>v</sup>  
macadamia nut butter, banana,  
berry compote, candied walnuts

GLUTEN-FREE WAFFLES <sup>GF, V</sup>  
fruit compote, chantilly cream, candied  
walnuts

GF = GLUTEN FREE

V = VEGETARIAN

INCLUDES DRUMROASTER COFFEE, SILK ROAD TEA OR JUICE

THE Courtney Room