



# **YARDBIRD<sup>®</sup>**

**SOUTHERN TABLE & BAR**

## **A LA-CARTE BUFFET**

### **BRUNCH MENU**

*December 31<sup>st</sup> 2022 and January 1<sup>st</sup> 2023*

*10:00am to 4:00pm*

#### **APPETIZER**

Devilled Eggs | Oscietra Caviar

Mango Salad Skewers

Crab Tartare | Truffle Brioche

#### **TRAY PASSED**

Porcini Espresso Shots | White Truffle Cream | Cèpe

Jamon Iberico | Flat Bread Crisp | Ricotta Cheese

BBQ Pulled Pork | Biscuit | Slaw | Jalapeno

Carolina Reaper Wings | Ranch Sauce | Pickled Okra

Crab Cake Lollipop | Cajun Beurre Blanc | Petite Pickles | Blackened Seasoning

#### **DESSERT DISPLAY**

Donut Tree

Pecan Pie | Bourbon Chantilly

Pistachio Panna Cotta | Crushed Pepper

Bacon Butterscotch Cupcakes | Bourbon Caramel

Skillet Cornbread | Honey Butter Syringe

#### **MAINS**

#### **LIVE STATION**

Crispy Pork Knuckle | Pancetta Sauerkraut | Bao Bun

Truffle Young Hen Roulade | Porcini Butter Sauce

Roasted Prime Ribeye | Mustard Jus



**Entrée From the kitchen  
(CHOICE OF ONE)**

Grilled Octopus Leg | Mozzarella | Salsa Verde | Sourdough | Poached Egg  
Tall Stacked All American Breakfast Burger ('Impossible' option available for vegetarian option)  
Seafood Jambalaya | Dirty Rice | Lobster Jus | Sunny Side Up  
Chicken | Watermelon | Waffle  
Hickory Smoked Salmon | Ricotta | Sourdough | Avocado | Poached Egg

**SIGNATURE SWEETS  
(CHOICE OF ONE)**

Pancake with your choice of flavor  
Blueberry  
Classic Buttermilk  
Funfetti  
Fried Oreo | Cookies & Cream Ice Cream | Chocolate Ganache  
Key lime Pie | Seasonal Fruits | Mint Drops  
Seasonal Cobbler | Vanilla Ice Cream | Red Hot Tuile

**INCLUSIVE OF 2-HOUR FREE FLOW OF  
CHAMPAGNE DEVAUX, CUVÉE D BRUT  
Côte des Bar, France, N.V**

**\$188++ PER PERSON**

Menu is subject to change due to availability of fresh and seasonal produce  
Prices displayed are subject to prevailing goods & services tax  
and 10% service charge