



THE PHOENICIAN
SCOTTSDALE

CHRISTMAS BRUNCH

TUESDAY, DECEMBER 25, 2018

5th Floor, 10:00am - 1:30pm (Last Seating) | Adults \$120, Children 3-12 years \$75

Reservations Required: 480 214 8000

CARVING STATION ~~~

CHARRED BEEF TENDERLOIN
Black Truffle Bearnaise, Horseradish Cream Sauce

ROSEMARY HONEY BAKED HAM
Citrus Cranberry Preserve, Fig Mustard

WHOLE ROASTED DUCK
Ginger Kumquat Chutney

BREAKFAST ~~~

AVOCADO EGGS BENEDICT
Meyer Lemon Hollandaise

SCRAMBLED EGGS
Melted Cheddar, Chives, Applewood Smoked Bacon, Chicken Sausage Links

BUTTERMILK WAFFLES (Made to Order)
Praline Pecans, Chocolate Chips, Hot Chocolate Chantilly Cream, Maple Syrup

OMELETS (Made to Order)
Rosemary Ham, Bacon, Lump Crab, Caramelized Onion, Wild Mushroom Blend, Sweet Bell Peppers, Organic Baby Spinach, Tomato, Aged Cheddar, Chevre Goat Cheese, Monterey Jack Cheese

MARKET FRUITS & BERRIES
Herbs, Flowers

ARTISAN BREAKFAST BAKERIES
Executive Pastry Chef Pell's Selection

BEVERAGES
Phoenician Coffee, Tea, Milk, Smoothies, Fresh Pressed Juices

HOT BRUNCH ITEMS ~~~

CEDAR PLANK SALMON
Gooseberry Relish

STUFFED PRAWNS
Black Quinoa, Crab, Piquillo Lime Butter

ROASTED SEABASS
Black Sesame Miso, Ponzu Sauce

JIDORI CHICKEN
Shiitake Mushrooms, Grain Mustard

12 HOUR SHORT RIBS
Green Mole, Pasilla Chile, Charred Pineapple, Pico de Gallo

CREAMY HORSERADISH POTATOES

DUCK FAT ROASTED POTATOES

CAULIFLOWER BREAD PUDDING

VEGETABLES ~~~

CHARRED BRUSSELS SPROUTS
Bacon, Onion, Balsamic

STEAMED BABY VEGETABLES

BABY GREEN BEANS
Smoked Almond

SAUTE STATION ~~~

MAINE LOBSTER RISOTTO
Butternut, Porcini

FONTINA TORTELLINI
Tomato Brodo, Basil

Buttered Noodles and Mac & Cheese
Available Upon Request

GRIDDLE STATION ~~~

CINNAMON SWIRL FRENCH TOAST
Apple Raisin Compote, Gran Mariner Syrup

GINGERBREAD DONUTS
Cranberry Curd, Maple Glaze

SALADS ~~~

HUBBARD SQUASH
Arugula & Endive, Toasted Pepita, Chipotle Cranberry Vinaigrette

ROASTED CARROT
Peppercress, Purple Onion, Pancetta, Sherry Vinaigrette

LITTLE GEM CAESAR SALAD
Parmesan, Toasted Bread, Creamy Garlic Dressing

ARTISAN GREENS
Vanilla Roasted Pear, Chevre, Honey Crunch, Goji Berry Dressing

CHARCUTERIE ~~~

MEATS
Spicy Cotta Salami, Lomo, Framani Capicola, Dry Cured Chorizo, Pistachio Mortadella, 3-Pigs Pheasant Pate, Cured Duck Breast, Spicy Mustard, Pickles, Olives

CHEESES
Grand Cru Reserve, Buttermilk Blue Affinee, Mezza Luna Fontina, Red Spruce 4 Year Cheddar, Vintage Van Gogh, Baked Brie, Mixed Toasted Nuts, Smoked Honey, Fig Preserve, Quince, Artisan Breads

SEAFOOD ~~~

HAND ROLLED SUSHI & SASHIMI
Spicy Tuna, California Roll, Vegetable Roll, Shrimp Nigiri, Salmon Nigiri, Hamachi Sashimi, Seaweed Salad, Octopus Salad, Tuna Tartar

CHILLED SEAFOOD & RAW BAR
Lemon Poached Shrimp, Oysters, Crab Claws, Sasanian Caviar Selection, Smoked Salmon, Peppered Mackerel, Bay Scallop Ceviche, Charred Herb Salsa, Red Horseradish Sauce, Serrano Lime Mignonette

CAVIAR PRESENTATION
Traditional Accompaniments

MODERN DISPLAY OF PASTRIES & SWEETS

