

# **Christmas 2018**

## **Seafood Bar**

King Crab Legs, Chilled Jumbo Shrimp, Crab Claws, Oysters + Assorted Sushi  
Cocktail Sauce, Citrus Ponzu, Cognac Remoulade, Horseradish and Wasabi

## **Salad + Soup Station**

Imported and Domestic Cheese Display served with Sliced Rustic Breads and Artisan Crackers  
Charcuterie Platter of Imported, Sliced and Cured Meats, Mediterranean Olives and Gourmet Mustards  
Local Field Greens with Shaved Roots, Japanese Cucumber, Watermelon Radish and Sherry Mustard Vinaigrette  
Heirloom Tomato and Fresh Mozzarella, Micro Basil, Aged Balsamic and Local Olive oil  
Baby Kale and Brussel Sprouts with Toasted Marcona Almonds, Craisins, Feta cheese and Ice Wine Vinaigrette  
Roasted Chestnut and Celery Root Bisque

## **Carving Station**

Bacon Wrapped Beef Tenderloin with Red Wine Demi and Creamed Horseradish  
Cured Pork Steamship with Brown Sugar Glaze  
Sweet Smoked Muscovy Duck Breast with Spiced Cranberry Chutney

## **Hot Entrees**

Pan Seared Sea Bass with Rock Shrimp, Heirloom Tomatoes and Cured Olive Cassole  
Yukon Gold whipped Potatoes  
White Cheddar Scalloped Potatoes  
Lobster Mac and Cheese with Crispy Pancetta  
Green Bean Casserole  
Balsamic Roasted Baby Beets and Baby Carrots  
Parker House Rolls

## **Desserts**

Pretzel and White Chocolate Bread Pudding  
Flourless Chocolate Torte  
Peppermint Macarons and Seasonal Sugar Cookies  
Eggnog Panna Cotta  
Apple Marzipan and Assorted Fruit Tarts  
Cranberry and Cinnamon Crème Brulee

**\$65 per Guest +Tax & Gratuity**

**\$19 per Child, 12 & Under**