

ZuZu Christmas 2018

Starter Buffet

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

Entrée Choice

1 lb. Bone in Prime Ribeye

white cheddar and leek gratin, roasted jumbo asparagus, braised pearl onions and grenache veal jus
\$65

Slow Braised Veal Cheeks

celery root puree, brussels sprout fricassee, toasted garlic gremolata + peppercorn natural jus
\$62

Maple Leaf Farm Duck Breast

confit leg, parsnip puree, brussels sprouts, hazelnuts and huckleberry
\$58

Pan Seared Jumbo Sea Scallops

lobster raviolo, tarragon cognac butter, pickled celery and glazed baby turnips
\$64

Roasted Abalone Mushroom

winter root puree, stewed onion and green bean hash and chive butter sauce
\$52

Dessert Buffet

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 Brûlée