

Christmas 2019

SEAFOOD BAR

jumbo shrimp, crab claw and king legs + lobster rolls
cocktail sauce, citrus ponzu + cognac remoulade

SALAD + SOUP STATION

imported and domestic artisan display with soft and hard cheeses served with rustic breads + artisan crackers
charcuterie platter of imported, sliced and cured meats, mediterranean olives + gourmet mustards
heirloom tomato, fresh mozzarella, micro basil, aged balsamic + local olive oil
baby kale, brussels sprouts, marcona almonds, raisins, feta cheese + apple cider vinaigrette
field greens salad with anjou pears, gorgonzola blue cheese + pecans white balsamic vinaigrette
roasted chestnut and celery root bisque with thyme + walnut shortbread

CARVING STATION

classic beef wellington with red wine sauce + creamed horseradish
oven-roasted duck breast with citrus + rosemary
christmas ham with vanilla bourbon maple syrup

HOT ENTRÉES

pan seared sea bass with rock shrimp, heirloom tomatoes + cured olive cassoulet
yukon gold whipped potatoes with turkey gravy
white cheddar scallop potatoes
four cheese tortellini with basil pesto, crispy prosciutto + asparagus tips
green bean casserole with crispy onions
mixed baby zucchini + patty pan squash vegetables
parker house rolls

DESSERT

coconut mango cake
chocolate mousse cake
apple crisp
pecan chocolate pie
cranberry orange bread pudding
eggnog cheesecake
peppermint mocha swiss roll
assorted holiday cookies
chocolate torta mason jars
cereal milk panna cotta
candy cane brownies
salted caramel croquembouche towers