

ZuZu Christmas 2019

STARTER BUFFET

jumbo shrimp, crab claw, king legs with cocktail sauce, horseradish + cognac remoulade
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

ENTRÉE CHOICE

20 oz. Bone in Prime Ribeye

white cheddar and leek gratin, roasted jumbo asparagus, braised pearl onions + grenache veal jus
\$79

Slow Braised Pork OssoBucco

black pepper gnocchi, salt roasted turnips + herb citrus gremolata
\$66

Maple Leaf Farm Duck Breast

duck confit, farro risotto + burberry zinfandel syrup
\$62

Herb Crusted Faroe Island Salmon

sunchoke and lobster hash, vanilla salsify puree + lobster nage
\$64

King Trumpet Mushroom "Scallops"

fall spiced carrot butter, chinese broccoli, smoked tofu + fried couscous
\$56

DESSERT BUFFET

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