



2023 CHRISTMAS DAY DINNER BUFFET

\$55 PER PERSON ++

Soup

Chestnut
assorted fresh dinner rolls

Cold Side

Autumn Vegetable

butternut squash, celery root, turnip
dijon mustard, garlic milk dressing

White Bean & Watercress

chorizo, blistered tomato vinaigrette

Couscous & Moghrabieh

tomato, saffron, olive oil, nigella seed,
labnen, balsamic vinegar

Roasted Sweet Potato

pecans, parsley, sage, raisins, maple dressing

Romaine Lettuce

parmesan cheese, croutons, bacon, lemon, caesar dressing

Artisan Selection

Charcuterie Board

dry cured meat & assorted pâté,
pickled vegetables, mustard

Cheese Board GF V

dry fruit, grapes, house preserves,
bread & crackers

Frutti di Mare GF

gravlax, jumbo shrimps, crab legs

Carving Station

Prime Rib with
Perigourdine Sauce
yorkshire pudding

Hot Food

Oven Baked Salmon
mustard, dill sauce

Roast Turkey Breast
rosemary butter

Braised Pork Osso Buco
milanese

Roasted Whole Duck
cherry & red wine sauce

Mushroom Ravioli
roast garlic, truffle cream sauce

Brussel Sprouts GF DF V
maple glaze

Potato Gratin GF V

Pizza

Prosciutto & Arugula
lemon oil

Greek V
mixed olives, artichokes, sundried tomatoes, feta

Ai Funghi V
white sauce, mozzarella, provolone, wild mushrooms

Assorted Pastry Dessert Selection

Kids

Chicken Fingers & Fries
plum sauce & ketchup

GF DF V Vegetable Crudité & Ranch Dip

Farfalle "ale e olio"
butter, parmesan, fresh chop herbs

Assorted Delicacies from our Pastry Chef

GF Gluten Free | DF Dairy Free | V Vegetarian | VG Vegan

