

Christmas 2018.

11:00AM - 2:00PM

Adults \$95++

Kids 12 & Under \$50++

Soups

Caldo Verde
Portuguese Soup
Chilled Beet Soup
Lemon Crème Fresh

Seafood & Caviar

Blue Point Oysters, Jonah Crab Claws
Ale & Spiced Poached Shrimp
Cocktail, Mustard, Mignonette Sauce
House Cured Grav Lax
Caviar, Paddlefish, Capelin, Trout, Sturgeon

Antipasto

Prosciutto, Sopresetta, Bresaola
Double Cream Brie, Cahill's Irish Porter,
Chive Goat Cheese, Basil Infused Mozzarella,
Garbanzo Hummus, Kalamata Tapenade, Mixed Olive Salad
Date, Apricots, Cashews
Focaccia Crostini, Pita, Naan Bread,
Zaatar, Olive

Chop Chop Salad Bar

Napa Cabbage, Baby Kale, Radicchio,
Heirloom Tomato, Carrots, Cucumber, Red Onion,
Kidney Beans, Garbanzo, Golden Beets,
Gorgonzola, Manchego, Pepitas, Walnuts, Pecans,
Sunflower Seeds, Dried Cranberries, Apricots, Dates,
Citrus Vinaigrette, Ranch

Desserts

Holiday Egg Nog
Mexican Hot Chocolate
Christmas Cookies
Buche De Noel
Profiteroles, Éclairs, Napoleons
Chef's Selection Cakes & Gateau

Chef's Carving & Action Stations

Trumpet Mushroom Encrusted Tenderloin of Beef
Truffle Mashed Potato, Roasted Root Vegetables
Pomegranate Demi

Apple Cider Roasted Turkey

Sage & Cornbread Stuffing
Haricot Vert, Toasted Almonds,
Teardrop Peppers
Herb Giblet Gravy

Soy Glazed Salmon

Edamame Puree,
Daikon Radish

Peking Duck

Bao Bun, Scallion, Pickled Cucumber,
Hoisin, Sambal
Vegetable Fried Rice

Ramen Noodle Bar

Noodles: Ramen, Soba or Rice
Edamame Dumplings
Snow Peas, Bean Sprouts, Carrots
Scallion, Baby Bok Choy, Red Onion,
Water Chestnut, Baby Corn,
Peppers, Shitake Mushrooms,
Edamame, Broccolini,
Daikon Radish, Honshimigi
Miso Broth
Thai Basil, Cilantro
Siracha
Sweet Soy
Thai Chili Sauce
Sambal
Ginger Sesame

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.