

Christmas Day Menu 2017



Soup Station

Roasted Chestnut and Sweet Potato with Sherry
pear compote, ham hock, crème fraiche

Cheese and Charcuterie

Assorted Local Cheeses, Fruits, Artisanal Cured Meats, Gallentines,
Pates, Marinated Vegetables, Assorted Breads, Mustards

Holiday Salad Bar

Winter Vegetable Chopped Salad
toasted walnuts, cider vinaigrette, bacon, blue cheese
Roasted Organic Squashes and Persimmon
curry vinaigrette, pomegranate, sunflower seeds
Foraged Mushrooms and Wild Rice Salad
Frisse, arugula, pine nuts, roasted tomato and lemon truffle vinaigrette
Roasted Winter Beets and Spinach Salad
Cara Cara oranges, shaved fennel, pickled onions, pistachio, champagne vinaigrette, Sonoma goat cheese

Seafood Station

On Ice- Poached Jumbo Prawns, Local Oysters on the half shell
cocktail sauce, mignonette and fresh lemon
Chilled Poached Salmon
tarragon-dill aioli , capers, red onion, sieved egg
Fresh Local Crab Cakes
whole grain mustard aioli
Lobster Ravioli
lobster veloute, sherry, scallion

Carving Station

Slow Roasted Prime Rib
natural jus, horseradish cream
Stuffed Pork Loin
prosciutto, sundried fruit and apple cider demi
Fresh Baked Rolls and sweet cream butter

Sides

Scalloped Potatoes Gratin * Vegetable Paella * Braised Winter Greens *Green Beans* Baby Organic Carrots

Chefs Dessert Selection

