



CHRISTMAS DAY DINNER

December 25th, 2011 12 - 6pm

\$47.95 Adults | Children 6-12 \$17.95 | under 6yrs dine Free

Salad Display

California Lettuces with an Array of Salad Bar Condiments

Baby Spinach

Cranberry Balsamic Vinaigrette

Candied Pecans, Crumbled Gorgonzola, Cranberries

Whole Leaf Romaine

Cucumbers, Grape Tomatoes, Capers, Kalamata Olives

Oversize Focaccia Croutons

Lemon Vinaigrette

Local, Imported and Domestic Cheese Display

Local Farm Tomatoes, Fresh Bufala Mozzarella, Pesto Vinaigrette

Castroville Artichokes

Caramelized Shallot Vinaigrette and Spicy Chipotle Aioli

Fresh Fruit Display

Seafood Display

Whole Poached Salmon Display

Dungeness Crab

Clarified Butter, Spicy Cocktail, Tomato Remoulade

Cold Mussels on the Half Shell

Smoked Salmon

Traditional Accompaniments

Soup

Seafood Gumbo

Appetizer

Chef's Choice Hot Appetizer

From Our Carvery

Prime Rib Au Jus

Brined and Roast Turkey Breast with Traditional Gravy
Orange Cranberry Relish

Honey Bourbon Glazed Ham

Entrees

Hard Seared Salmon
Ancho Chile Sauce
Crème Fraiche

Chicken Breast
Mushroom Duxelle Stuffing
Porcini Crème

Butternut Squash Ravioli
Cambozola Crème
Roast Vegetable Bruschetta

Whipped Yukon Gold Potatoes

Sweet Potato Gratin

Dried Cherry -Pecan Sourdough Stuffing

Seasonal Winter Vegetables
From Local Farms

A Selection of Our Pastry Chef's Housemade Breads

Our Pastry Chef's Dessert Display

Kids Buffet

Macaroni and Cheese
Chicken Nuggets and Curly Fries
Pasta with Butter and Parmesan Cheese

