



CHRISTMAS DAY BUFFET

BREAKFAST FAVORITES

ASSORTED BREAKFAST PASTERIES & MUFFINS

HOUSE-BAKED CINNAMON ROLLS

SEASONAL FRUIT AND BERRIES

GREEK YOGURT

house granola, and local honey

APPLEWOOD-SMOKED BACON & CHICKEN-APPLE SAUSAGE

BREAKFAST POTATOES

peppers and onions

OMELET STATION

farm eggs, ham, bacon, smoked salmon, mushrooms,
peppers, spinach, tomato, assorted cheeses

BRIOCHE FRENCH TOAST

warm maple syrup, whipped mascarpone, berry compote

RAW BAR

LOCAL OYSTERS ON THE HALF SHELL

CHILLED GULF SHRIMP

SMOKED SALMON

TRADITIONAL ACCOMPANIMENTS

SALADS & ANTIPASTI

IMPORTED ITALIAN MEATS & CHEESES

MARINATED ARTICHOKES, OLIVES & ROASTED PEPPERS

WINTER GREENS

pears, gorgonzola, candied walnuts

CLASSIC CAESAR SALAD

TOMATO, MOZZARELLA & BASIL

HOUSE-BAKED FOCACCIA & WHIPPED RICOTTA

CARVING TABLE

HERB-CRUSTED PRIME RIB

natural jus, horseradish cream

BROWN SUGAR & MUSTARD-GLAZED HAM

pineapple-cranberry mostarda

FROM THE KITCHEN

PAN-ROASTED SALMON

lemon capers, white wine, and herbs

CHICKEN SALTIMBOCCA ROULADE

prosciutto, fontina, wild mushrooms, marsala-sage jus

WILD MUSHROOM RAVIOLI

roasted shallots, brown butter, sage, grana padano

HOLIDAY SIDES

PARMESAN WHIPPED POTATOES

WILD MUSHROOM & CHESTNUT STUFFING

MAPLE-GLAZED CARROTS

ROASTED BRUSSELS SPROUTS WITH PANCETTA

GREEN BEANS

toasted almonds

BUTTERNUT SQUASH

CHRISTMAS SWEET SHOP

CHEF'S CHOICE OF ASSORTED DESSERTS

ADULTS: \$98 | CHILDREN 6-12: \$45

PLUS TAX & GRATUITY

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