



**CHRISTMAS DAY
BUFFET**

SOUP & SALAD

LOBSTER BISQUE

WINTER GREEN SALAD

Pear walnut vinaigrette purée

ASPARAGUS SALAD

Fava beans, cipollini onions, lemon-thyme vinaigrette

SHRIMP SALAD

Bloody Mary cocktail sauce

CARVING STATIONS

PRIME BEEF TENDERLOIN

*Cognac peppercorn sauce, yukon gold mashed potatoes and
asparagus tossed in orange sesame butter*

CAVATELLI

Oyster mushrooms, sweet peas, roasted tomatoes, house-made ricotta cheese

PAN-SEARED SALMON & MELTED LEEKS

Braised marble potatoes, grilled artichokes, parsley, fennel coulis

PAN-SEARED CHICKEN BREAST

Sautéed savoy cabbage, roasted Brussels sprouts and black truffle sauce

WINTER ROOT VEGETABLE RISOTTO

DESSERT

ASSORTED MINI CONFECTIONS

Macaroons, petit fours, New York-style cheesecake, panna cotta, crème brûlée

**\$105 PER ADULT | \$45 PER CHILD
(TAX & 20% GRATUITY NOT INCLUDED)**