

Christmas Buffet Menu

THURSDAY, DECEMBER 25TH
TWO SEATINGS, 11:00AM & 2:00PM

Soup

Cream of Wild Mushroom

Winter Garden Salads

Beet & Chevre Salad

Arugula, Spinach, Roasted Beets, Pistachios, Laura Chenel
♦ Goat Cheese, Blood Orange Vinaigrette,
Pomegranate Seeds

Kale Caesar

Romaine, Italian Kale, Sourdough Croutons,
Shaved Parmesan, Buttermilk Caesar Dressing

Farro Salad

Crispy Cauliflower, Prosciutto, Shaved Fennel,
Shaved Parmesan, Meyer Lemon Vinaigrette

Holiday Grazing Table

Domestic & Imported Cheese & Cured Meats

California & Imported Cheeses, Cured Meats, Chutneys,
Pickled & Grilled Vegetables, Cured Olives, Spiced Nuts,
Baguette, Mostarda

Seasonal Fruit Display

Seasonal Fruit & Berries with
Tupelo Honey

Festive Seafood Towers

Jumbo Shrimp, Crab Claws, Ceviche, Green Lip Mussels
Kampachi Crudo with Avocado, Pickled Ginger, Yuzu Ponzu,
Sesame, Wonton
House Smoked Salmon

Kids' Corner

Celery, Carrots & Ranch
Mini Pizzas (Pepperoni & Cheese)
♦ Mac-n-Cheese
Golden Chicken Fingers

Carving Station

Herb Roasted Prime Rib

Huckleberry Demi-Glace, Creamed Horseradish,
Truffle Jus

Sage-Rubbed Turkey Breast

Giblet Gravy, Hot Holiday Favorites

Hot Holiday Favorites

Pan-Seared Seabass

Coconut Tomato Curry & Salsa Verde

Jidori Chicken Breast

Honeycrisp Apple Cider Sauce ♦

House-Smoked Salmon Cavatappi

Capers, English Peas, Arugula, Lemon, Parmesan

Root Vegetable Gratin

Golden Yukon Potato Purée

Ancient Grains Pilaf

Haricot Vert

Cipollini Onions & Pickled Peppers

Grilled Jumbo Asparagus

Caramelized Shiitake Mushrooms

Roasted Heirloom Carrots

with Harissa Maple & Aleppo Pepper

Sweet Endings

Peppermint Cheesecake
Challah Bread Pudding
Assorted Cookies
Pecan Dulce de Leche
Assorted Mini Vegan Desserts

\$87⁺⁺ adults | \$43⁺⁺ children

Reservations, 760.834.3800

Price is per person, plus 20% gratuity and 7.75% California sales tax. Cancellations made less than 48 hours in advance are subject to a cancellation fee.