

# A Merry Christmas Day

## Grand Lunch Buffet

December 25, 2014

12pm-3pm

\$55 Adults \$16 Children under 12

### Raw Bar Station

Shrimp with Horseradish Cocktail  
Oysters on the Half Shell with Mignonette  
Tuna ceviche , Avocado Puree, Mango, Lime  
Salmon Tartare, Coronets, Caper, Lemon Aioli

### Spoon Trees

Pistachio Rolled Goat Cheese, Strawberry Jam  
Smoked Fish Dip, Crispy Tortilla

### Soup and Salad

Roasted Butternut Squash Soup, Chestnuts, Apple and Maple Syrup  
Golden and Ruby Beet Salad, Candied Pecans, Gorgonzola Cheese, Balsamic Vinaigrette  
Organic Mixed Greens, Medjool Dates, Goat Cheese, Walnuts, Pomegranate Vinaigrette  
Boston "Wedge" Salad, Guanciale Croutons, Campari Tomato,  
Creamy Parmesan-Peppercorn Dressing

### Mini Cold Appetizers

Artisan Cheese and Fruit Preserve  
Truffle "Devilled Eggs"  
Salami, Prosciutto, Tomato and Fresh Mozzarella  
Assorted Mini Quiche

### Mini Hot Appetizers

Blue Crab "Cobbler"  
Shrimp and Lobster Profiteroles  
Parmesan Risotto Cakes, Tomato Cream, Wild Mushroom, Arugula Pesto, Pancetta

### Pasta Station

Spinach Ravioli, San Marzano Tomato, Ricotta Salata  
Grilled Chicken and Penne, Sundried Tomato-Pesto Cream Sauce, Sweet Peas

### Chef Carving Station

Roast Prime Rib of Beef Au Jus, Horseradish  
Turkey Breast with Pan Gravy and Cranberry-Pear Compote  
Roasted Stuffed Pork Loin, Cinnamon-Apple Sauce

### Hot Buffet Station

Crab Crusted Salmon, Dijon Beurre Blanc  
Herb Roasted Red Bliss Potatoes  
Corn and Cheddar Bread Pudding  
Root Vegetable and Potato Mash  
Brussels Sprouts with Apple-wood Smoked Bacon  
Broccolini with Hollandaise  
Glazed Baby Carrots  
Assorted Artisan Dinner Rolls

### Chef's Table -Selections of Seasonal Desserts