

Christmas Day Menu

December 25, 2018

Soups

Crab Bisque

Cannellini Bean and Kale *df gf v*

Green Salads

Mixed Greens Salad *df gf v*

Caesar Salad *gf*

Fancy Lettuce Salad *gf*

dried cherries | p'tit basque | candied pecans

Compound Salads

Marinated Beet and Goat Cheese *gf v*

Quinoa Tabbouleh *gf v df*

Display

Shrimp Cocktail

rémoulade | cocktail sauce | lemons

Fresh Cut Fruit *df gf v*

Carving Station

Slow Roasted Prime Rib and Honey Glazed Ham *gf*

au jus | horseradish cream | stone ground mustard | duke's mayo

Hot Plates

Classic Quiche Lorraine

bacon lardons | caramelized onions | gruyère

Bacon and Sausage *df gf*

Brioche Pain Perdu *v*

Chicken Paillards

roasted mushroom | madeira | potato gnocchi

Roasted Broccolini *gf df v*

preserved lemon | balsamic cippolini onions

Potato Dauphinoise *gf v*

Garam Masala Roasted Squash and Apples *gf df v*

fried brussels sprouts | pumpkin seeds | pomegranate molasses

Kids

Chicken Tenders

Mac and Cheese *v*

French Fries *v*

Desserts

Chocolate Cherry Tart, Caramel Apple Tart, Mango Ginger Tart *v*

Strawberry Frangipane Galette *v*

Chocolate Peanut Butter Cake *v*

Chocolate Toffee Cheesecake, Macarons *gf v*