



2018 - 2019 HOLIDAY MENUS

My Favorite Things Starters

\$10++ per person

Choose Three

Cheese & Charcuterie

house pickles, mustard, three cheeses, three meats, dried fruit, house jam, fresh berries, toasted baguette

Chicken Empanada

cranberry mojo

Persimmon & Mozzarella Skewer

basil and mint, golden balsamic

Chips & Salsa

pico de gallo, ranchero salsa, salsa verde

Mushroom Tartlet

sautéed mushrooms, sherry cream, fresh herbs

Steak Crostini

grilled tri tip, cherry tomato relish, blue cheese on toasted brioche

\$15++ per person

Choose Four

Cheese & Charcuterie

house pickles, mustard, three cheeses, three meats, dried fruit, house jam, fresh berries, toasted baguette

Smoked Scallops

parsnip puree, apples, vanilla, salt

Lamb Tartare

carrot puree, crispy shallots

Winter Squash Soup Shooter

cinnamon cream fraiche, toasted papitas

Lamb

puff pastry, salsa verde, bbq sauce

Grilled Polenta

roasted peppers, eggplant, squash, marinara

Skirt Steak Skewers

cilantro pesto, charred citrus

Beet & Goat Cheese Napoleon

goat cheese, smoked onion marmalade, golden balsamic vinaigrette

\$20++ per person

Choose Five

Cheese & Charcuterie

house pickles, mustard, three cheeses, three meats, dried fruit, house jam, fresh berries, toasted baguette

Seared scallops

preserved lemon crisp, truffle aioli, micro greens

Stuffed Mini Roasted Peppers

goat cheese, spicy membrillo jam

Bacon Wrapped Shrimp

sweet molasses BBQ sauce, chipotle, lime

Tri Tip Sliders

smoked onion marmalade, blue cheese aioli, toasted brioche

Oysters on the Half Shell

bbq vinaigrette, smoked apples

Shrimp Cocktail

horseradish, celery, shallots, poached prawns, cocktail sauce





All I Want for Christmas is Everything Buffet

\$45 ++ per person

Salads – Choose Two

Red Quinoa Salad

persimmons, golden raisins, arugula, roasted shallot vinaigrette

Caesar Salad

creamy green chili, anchovies, toasted croutons, parmesan crisp

Roasted Beet Salad

smoked onion marmalade, golden balsamic reduction, baby greens, truffle goat cheese

Arugula Salad

fennel, tomatoes, lemon vinaigrette

Entrées – Choose One

Grilled Flat Iron Steak

cranberry mojo sauce, chimichurri, crispy leeks

Brick Chicken

roasted pepper gastrique, cilantro

Dessert – Choose One

Chocolate Torte

raspberry granita, blueberry sauce

Manchego Flan

caramel crisp, persimmon jelly

Carrot Cake

carrot crisp, golden raisin puree, cream cheese buttercream frosting

Apple Tarte Tatin

vanilla bean ice cream



Over the River & Through the Woods Family-Style Buffet

\$55 ++ per person

Salad – Choose Three

Waldorf Salad

smoked apples, roasted grapes, radicchio, candied spiced papitas

Citrus Salad

grilled pineapple, orange, lime, grapefruit, jicama, cumin citrus vinaigrette

Anti Pasta

roasted peppers, grilled carrots, grilled asparagus, salami, prosciutto, fresh mozzarella, extra virgin olive oil, golden balsamic reduction

Warm Spinach Salad

cranberries, house cured bacon, parmesan cheese, apple cider brown sugar vinaigrette

Entrée – Choose Three

Braised Short Ribs

honey glazed carrots, whipped yukon potatoes, red wine demi-glace

Pork Tenderloin

roasted sweet potato, broccolini, bacon gastrique

Grilled Hanger Steak

potato confit, parsnip puree, cranberry chutney

Roasted Chicken

braised greens, winter squash medley, orzo pasta, lemon pan sauce

Pork Osos Bucco

gremolata, potatoes au gratin

Pan Seared Seasonal Catch

lemon caper beurre blanc, wild rice, grilled asparagus

Desserts – Choose Two

Apple Croustade

vanilla ice cream, cranberry jam, salted caramel

Chocolate Pot de Crème

ginger snap cookie, molasses pomegranate reduction, fresh mint

Dulce de leche Crepes

caramelized banana, candied walnuts, lemon thyme syrup

Sorbet Trio

persimmon, apple, & cream cheese with tuile cookies





Holly Jolly Plated Holiday Dinner

\$65++ per person

Appetizer – Choose One

Seared Tuna

black bean puree, ginger, chilis, lime

Pork Belly

sweet potato puree, apple bacon gastrique, crispy parsnips

Salad – Choose One

Roasted Beet Salad

beet chips, balsamic, herbed goat cheese, truffle

Grilled Persimmon Salad

arugula, pickled apples, vanilla orange vinaigrette, cinnamon croutons

Entrée – Choose One

Pan Seared Seasonal Catch

lemon caper beurre blanc, wild rice, grilled asparagus

Pork Tenderloin

roasted sweet potato, broccolini, bacon gastrique

Basted Duck Breast

cornbread stuffing, cherry butter sauce, sweet potato puree

Dessert – Choose One

Persimmon Cake

cream cheese frosting, candied persimmons, goat cheese caramel

Sorbet Trio

persimmon, apple & cream cheese with tuile cookies

Chocolate Yule Log

meringue, chocolate cookie crumbs, mint, chocolate frosting, buttermilk cream anglaise

