



# CHRISTMAS DAY FEAST 2026

**\$160 ADULTS | \$60 KIDS**

## PICKINS'

Artisanal Bread Display  
Thoughtfully Sourced Charcuterie and Cheese  
*Dried Fruits and Nuts, Organic Honeycomb  
and Marmalades*

Artisan Flat Breads  
*Rosemary Olive Oil Crisp, Assorted Breads  
Pickled Carrot, Pickled Cauliflower,  
Pickled Fennel*

Deviled Ham Toasts

Southern Relish Spread  
*Whipped Ricotta w/ Dukkah Glazed Carrots*

## COMPOSED IN THE GARDEN

Roasted Fingerling Potato Salad  
*Drunken Honey Mustard, Fresh Dill,  
House Pickle Relish*

Grilled Romaine  
*Pickled Shallot, Heirloom Tomato, Roasted Beet,  
Fried Onion, Parmesan, Arugula Vin*

Harvest Salad  
*Black Eyed Peas, Quinoa, Citrus, Carrot,  
Olive, Zucchini, Feta*

## PICKED & TRIMMED

Tuscan Kale, Romaine Lettuce, Whole Baby  
Green Leaves, Arugula & Radicchio

Candied Pecans, Roasted Portabella, Toasted  
Sunflower Seeds, Tomato, Cucumber, Dried  
Cherries, Dried Cranberries, Golden Raisins,

Parmesan, Smokey Bleu Cheese, White Cheddar

Caesar Dressing, Champagne Dressing,  
Balsamic Dressing, Ranch Dressing  
Oil and Vinegar Bar

## UNDER THE KNIFE

Whole Roasted Turkey  
*Red Eye Gravy, Cranberry Sauce*  
Rosemary & Garlic Rubbed Prime Rib  
*Horseradish Crema, Cola Jus*

## FIXINS

Christmas Day Stuffing  
*Whipped Mashed Potato & Pan Gravy*

Green Bean Casserole

Roasted Red Cabbage  
*Cider Braised With Heirloom Apples  
and Benton's Bacon*

Crispy Brussels Sprout  
*with Miso Bourbon Caramel and Pecans*

## AT THE ICE BAR

Coldwater Oysters/ Poached Shrimp/  
Crab Claws

*Mulled Cider Mignonette/Cocktail Sauce/Cajun  
Remoulade/Lemons/Hot Sauce Bar*

Assorted Sushi/Sashimi/Accoutrements

## FORMAL FARE

Bourbonyaki Pork Belly Fried Rice

Chilean Sea Bass  
*Butternut Squash, Potato & Popcorn Cream,  
Chili Pepitas, Cipollini*

Cape Canaveral Shrimp & Grits

## CHEFS SMALL BITES

Lobster Tartlet  
*Carrot Bouillabaisse*

Southern Fried Chicken  
*Truffle Crema, Nashville Hot Honey*