



Christmas Day Feast 2023

\$155 Adult / \$55 Children (12 and under)

PICKINS'

Artisanal Bread Display
Charcuterie and Local Cheeses

Dried Fruits and Nuts, Organic
Honeycomb and Marmalades

Artisan Flat Breads,
Rosemary Olive Oil Crisp,
Assorted Breads

Pickled Carrot, Pickled Cauliflower,
Pickled Fennel
Beef Jerky
Southern Relish Spread
Pimento Cheese

TRIMMED & DRESSED

Fingerling Potato Salad, Whipped Feta,
Pistachio, Citrus, Lamb Bacon

Roasted Cabbage Wedge, Buttermilk
Bleu, Bacon Fat Vinaigrette,
Heirloom Tomato

Brussels Sprout Salad, Miso & Maple
Glaze, Pecans, Pickled Cranberries,
Fried Chick Peas

CREATIVITY IS KEY

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

Candied Pecans, Charred Carrots,
Roasted Portabella, Toasted
Sunflower Seeds

Tomato, Cucumber, Dried Cherries,
Dried Cranberries, Golden Raisins
Parmesan, Local Bleu Cheese,
White Cheddar

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

UNDER THE KNIFE

Whole Roasted Turkey, Giblet Gravy

Cajun Curry Rubbed Prime Rib,
Horseradish Cream, Apple Mustard Jus

FIXINS'

Christmas Stuffing
Rosemary & Garlic
Whipped Mashed Potatoes
Green Bean Casserole
Roasted Squash, Fried Apples,
Chili Pepitas, Boursin Fundue,
Drunken Raisins
Creamed Leeks & Spinach

AT THE ICE BAR

Coldwater Oysters/
Poached Shrimp/ Crab Claws

Last Word Mignonette/Cocktail Sauce/
Cajun Remoulade/Lemons/
Hot Sauce Bar

Assorted Sushi/Sashimi/Accoutrements

FORMAL FARE

Biscuits & Gravy, Fried Chicken, Caviar,
Truffled Hot Honey

Al Pastor Snapper, Lime Crema,
Roasted Corn, Cotija, Tajin

Barbecued Shrimp, Hoppin' John,
Toasted Egg Nog Mole

CHEF IN ACTION

Smoked Bone Marrow, Wagyu Tartare,
Pepperoni Ketchup, Pork Skin Furikake
Duck Slider, Black Garlic "A1",
Rosemary Focaccia, Tomato Jam

