

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 GF/NF/DF/V

Whipped Ricotta w/ Dukkah Glazed Carrots GF/V

COMPOSED IN THE GARDEN

Roasted Fingerling Potato Salad GF/NF/V
Drunken Honey Mustard, Fresh Dill, House Pickle Relish

Grilled Romaine NF/V
Pickled Shallot, Heirloom Tomato, Roasted Beet, Fried Onion, Parmesan, Arugula Vin

Harvest Salad GF/NF/V
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 GF/NF
Red Eye Gravy NF, Cranberry Sauce GF/DF/NF/V

Rosemary & Garlic Rubbed Prime Rib GF/DF/NF
Horseradish Crema GF/NF/V, Cola Jus NF

FIXINS

Christmas Day Stuffing NF/ V
Whipped Mashed Potato & Pan Gravy NF

Green Bean Casserole GF/V

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

Crispy Brussels Sprout V
with Miso Bourbon Caramel and Pecans

AT THE ICE BAR

Coldwater Oysters/ Poached Shrimp/ Crab Claws GF/NF/DF
Mulled Cider Mignonette/Cocktail Sauce/Cajun Remoulade/Lemons/Hot Sauce Bar GF/NF/V

Assorted Sushi/Sashimi/Accoutrements GF/NF/DF

FORMAL FARE

Bourbonyaki Pork Belly Fried Rice NF

Chilean Sea Bass GF/NF
Butternut Squash, Potato & Popcorn Cream, Chili Pepitas, Cipollini

Cape Canaveral Shrimp & Grits GF/NF

CHEFS SMALL BITES

Lobster Tartlet NF
Carrot Bouillabaisse

Southern Fried Chicken NF
Truffle Crema, Nashville Hot Honey