



CHRISTMAS DAY FEAST 2024

\$155 ADULTS | \$55 KIDS

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

Nduja Toast with Drunken Apples
Southern Relish Spread

Eggnog Vichyssoise & Caviar

TRIMMED & DRESSED

Iceberg Wedge Salad, Smokey Blue Cheese
Dressing, Heirloom Tomato, Bacon Lardons
Apple & Cranberry Salad, Sunflower Seeds,
Spinach, Kale, Miso Vinaigrette, Goat Cheese
Cumin Scented Potato Salad, Mustard & Dill
Vinaigrette, Frisee, Grilled Cipollini Onions

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

Chive & Sage Rubbed Prime Rib,
Horseradish Cream, Coffee Butter Jus

FIXINS'

Christmas Stuffing

Thyme & Garlic Whipped Mashed Potatoes

Green Bean Casserole

Brown Sugar Caramelized Pears & Squash,
Fresh Cheese, Pumpkin Seeds, Pastrami
Grilled Endive

Creamed Leeks & Spinach

AT THE ICE BAR

Coldwater Oysters, Poached Shrimp,
Crab Claws

Hot Toddy Mignonette, Cocktail Sauce,
Cajun Remoulade, Lemons, Hot Sauce Bar

Assorted Sushi/Sashimi/Accoutrements

FORMAL FARE

Fried Chicken, Sorghum Sweet Tea BBQ,
Garlic Dill Pickle

Smoked Pork Shoulder, White Bean Risotto,
Cola Jus

Pan Seared Grouper, Cauliflower Puree,
Fennel & Orange, Toasted Pine Nuts

CHEF IN ACTION

Wagyu Slider, Brioche, Bacon Jam,
Bone Marrow Ketchup

Diver Scallop, Sweet Potato Gnocchi,
Mushroom, Black Garlic