

CHRISTMAS DAY BUFFET

2011

11AM – 5PM

CHILLED BUFFET

JUMBO PRAWNS & CRAB CLAWS

LIME COCKTAIL SAUCE

SMOKED SALMON

MINI BAGELS & TRADITIONAL GARNISHES

ASSORTED SMOKED FISH

TRADITIONAL GARNISHES

NAPA VALLEY ANTIPASTO

PROSCIUTTO DI PARMA, COPPA, SOPRESSATA,
WINE CURED SALAMI, ROASTED PEPPERS
MARINATED ARTICHOKE, SONOMA OLIVES
ROASTED ROMA TOMATOES
& SHAVED PECORINO ROMANO

ARTISAN CHEESE BOARD

HOUSE MADE FRUIT CHUTNEY, RUSTIC BREADS

SLICED SEASONAL FRUITS AND BERRIES

BRUSSEL SPROUT SALAD

CARAMELIZED PEARL ONIONS
OYSTER MUSHROOMS & HERB VINAIGRETTE

SMOKED SONOMA CHICKEN SALAD

FARRO, AVOCADO, TARRAGON & CRANBERRIES

ORGANIC WATERCRESS SALAD

CARAMELIZED WALNUTS, POINT REYES BLUE CHEESE
BALSAMIC VINAIGRETTE

ROASTED DELICATA SQUASH SALAD

BLACK TRUFFLE VINAIGRETTE, PARMIGIANO REGGIANO

ORGANIC MIXED GREENS

HOUSE MADE DRESSINGS

DESSERTS

LINZER TORTE, CHOCOLATE TARTLETS,
FRUIT TARTLETS, COBBLERS & BOUCHE DE NOEL

HOT BUFFET

OMELETS STATION

SHRIMP, MUSHROOMS, HAM, BELL PEPPERS
CHEESE, GREEN ONIONS & SPINACH

“CLASSIC” POACHED EGGS BENEDICT

ENGLISH MUFFIN, BACON
& CHIVE HOLLANDAISE SAUCE

APPLE WOOD SMOKED BACON

CHICKEN APPLE SAUSAGE

ASSORTED DIM SUM

GINGER – SOY DIPPING SAUCE
RED CHILI DIPPING SAUCE
CHINESE MUSTARD DIPPING SAUCE

WILD MUSHROOM RAVIOLI

BABY SPINACH, BUTTERNUT SQUASH
TRUFFLE & PARMIGIANO-REGGIANO

SONOMA DUCK LEG “CONFIT”

WILD RICE & ROASTED ROOT VEGETABLES

ROAST PRIME RIB OF BEEF

AU JUS & HORSERADISH SAUCE

HONEY GLAZED HAM

ROASTED VANILLA PINEAPPLE

BAY AREA CIOPPINO

LOBSTER- SAFFRON-TOMATO BROTH

FARMER’S MARKET VEGETABLES

ROASTED SWEET POTATOES

WHIPPED YUKON GOLD POTATOES

ROASTED CHESTNUT- CORNBREAD STUFFING