

HOLIDAY MENU

Cheese & charcuterie display

LOCAL CHEESES | CURED MEATS | MARCONA ALMONDS |
ASSORTED CONDIMENTS

starter

ROASTED BEET SALAD | ORANGE | GRANOLA | GOAT CHEESE

OR

HOLIDAY CAESAR SALAD | DRIED CRANBERRIES || HERBED CROUTONS |
PARMESAN | CAESAR DRESSING

main course

BRAISED SHORT RIBS | PARMESAN POLENTA | WINTER VEGETABLES | AU JUS

OR

CHARBROILED SALMON | QUINOA FLORENTINE | MUSHROOMS | GRILLED LEMON

dessert

TIRAMISU | ESPRESSO SOARKED LADY FINGER | MASCARPONE | DUSTED COCOA

PANNA COTTA | TANGY BERRY COULIS

98 | PERSON

SECCO



HOLIDAY BUFFET

Cold station:

SHRIMP CEVICHE: CITRUS | MARINATED WATER SHRIMP SERVED WITH CRISP TORTILLAS AND FRESH PICO DE GALLO.

CHEESE & CHARCUTERIE | BOARD: AN ASSORTMENT OF LOCAL CHEESES, CURATED CURED MEATS, MARCONA ALMONDS, AND ASSORTED CONDIMENTS.

BRUSCHETTA | TOMATO CONCASSÉ, AROMATIC BASIL, GILROY GARLIC ON CROSTINI, FINISHED WITH A DRIZZLE OF BALSAMIC GLAZE.

HOLIDAY CAESAR SALAD | DRIED CRANBERRIES | HERBED CROUTONS | PARMESAN | CAESAR DRESSING

Hot station:

ROASTED PRIME RIBS | AU JUS | CREAM OF HORSERADISH

CHARBROILED SALMON | QUINOA FLORENTINE | MUSHROOMS | GRILLED LEMON

GARLIC WHIPPED POTATO

WINTER GRILLED VEGETABLES

dessert

CRANBERRY | WHITE CHOCOLATE BREAD PUDDING | VELVETY BOURBON VANILLA SAUCE

YULE LOG | SPONGE CAKE ROLLED | RICH CREAM FILLING | CHOCOLATE GANACHE



WINE & BUBBLES

WINE STATION

ELEVATE YOUR DINING EXPERIENCE WITH OUR CAREFULLY SELECTED WINES. TASTE THE REGIONS, UNDERSTAND THE GRAPE, AND LET YOUR PALATE EXPLORE.

REDS:

1. H3 HORSE HILL HEAVEN HILLS CABERNET SAUVIGNON: A ROBUST RED WITH NOTES OF DARK BERRIES, VANILLA, AND SUBTLE OAK. A VELVETY FINISH PERFECT FOR RED MEAT PAIRINGS.
2. COMPLICATED PINOT NOIR, MONTEREY COUNTY: A LIGHTER, FRUITY RED WITH A HINT OF EARTHINESS. GREAT WITH POULTRY AND SOFT CHEESES.

WHITES:

1. WENTE CHARDONNAY, LIVERMORE: A CLASSIC CHARDONNAY WITH NOTES OF APPLE, PEAR, AND A TOUCH OF OAK. PERFECTLY BALANCED AND GREAT WITH A WIDE RANGE OF DISHES.
2. WAIRAU RIVER SAUVIGNON BLANC, NAPA VALLEY: CRISP AND REFRESHING WITH VIBRANT CITRUS NOTES. PAIRS BEAUTIFULLY WITH SEAFOOD AND SALADS.

BUBBLES:

1. BREAD AND BUTTER PROSECCO, VENETO: A LIVELY AND AROMATIC SPARKLING WINE WITH HINTS OF APPLE, PEAR, AND FLORAL NOTES. PERFECT AS AN APERITIF OR WITH LIGHT STARTERS.
2. DOMAINE STE. MICHELLE SPARKLING, COLUMBIA VALLEY: A CLASSIC BUBBLY WITH NOTES OF GREEN APPLE, PEAR, AND A HINT OF BRIOCHE. PAIRS WELL WITH SEAFOOD AND CREAMY DISHES.

