

# Christmas Eve Dinner

## STARTERS

### Cheese & Charcuterie Board

California Cheeses, Sausages, Cured Meats, Preserves, Mustards, Crackers, Lavosh

### Citrus Poached Shrimp

Jumbo Shrimp, Cocktail Sauce, Lemons

### Roasted Butternut Squash Bisque

Crispy Pancetta, Scallions, Grilled Sourdough

### Organic Greens

Tomatoes, Cucumbers, Carrots, Radishes, Feta Cheese, Lemon Honey Vinaigrette

### Assorted Dinner Rolls

Whipped Butter

## CARVING STATION

### Garlic Crusted Prime Rib

California Cabernet Demi-Glace, Horseradish Cream

### Smoked Turkey Breast

Whole Grain Mustard Cream & Gravy

## GRAND BUFFET

### Apple Glazed Ham and Cranberry Chutney

Haricots Verts Amandine, French Green Beans, Toasted Almonds, Shallots, Brown Butter

Roasted Brussel Sprouts with Cippolini Onions and Balsamic Glaze

Fall Vegetable Hash of Squash, Parsnips, Carrots, Turnips, & Fresh Herbs

Yukon Gold Mashed Potatoes

Aged White Cheddar Macaroni and Cheese

## DESSERT

Pies from Chef Cortney:

PDutch Apple, French Silk, or Pecan

Assorted Cookies and Tarts