The Palm Court
Christmas Day Grand Fête
Monday December 25th 2023

STATION
Artisanal Local Cheeses, Charcuterie, Roasted Chestnuts
Antipasti and Seasonal Fruit
Carving
Beef Wellington with Roasted Garlic Au Jus
Grilled Colorado Lamb Rack with Chimichurri Sauce
Seafood on Ice
Lobster, King Crab, East Coast Oysters, Shrimp
Served with Cocktail Sauce and Champagne Mignonette
Sushi
Salmon Nigiri, Tuna Nigiri, California Rolls, Spicy Tuna Rolls,
Avocado Rolls, Cucumber Rolls

SOUP
Roasted Squash Soup
Seafood Chowder
Artisanal Breads

SALAD
Persimmon Kale Salad, Cranberry Vinaigrette
Fire Roasted Corn Salad, Lemon Vinaigrette
Smoked Pumpkin Salad, Citrus Vinaigrette
Arugula Blood Orange Salad, Balsamic Vinaigrette
Baby Gem Salad, Caesar Dressing
Seasonal Shaved Salad, Red Wine Vinaigrette

ENTRÉE
Stuffed Roasted Chicken with Sundried Tomato
Pan Seared Striped Bass with Tomato Ragu
Steamed Little Neck Clams with Riesling Reduction
Whipped Crème Fraîche Pommes Purée
Sautéed Broccolini with Crispy Shallots
Roasted Honey Thyme Butternut Squash

DESSERT
Chocolate Fondue
Strawberry, Pineapple, Banana, Pound Cake, Biscotti
Oreo, Stroopwafel, Caramels, Red Vines, Pretzel Sticks
Vanilla and Mixed Berry Christmas Hat
Modern Yule Log with Hazelnut Praline
Mont Blanc Yule Log
Mandarin
Chocolate Truffle Assortment
Traditional Bûche De Noël Yule Log

ADULTS 325
12 YEARS OF AGE OR UNDER 150

Please inform your server of any allergies.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Beverages and taxes not included. 18% gratuity will kindly be added to your check.