

The Palm Court

Tuesday December 25th 2018, 10:30am to 4:45pm

Christmas Grand Buffet

TRADITIONAL MEATS

Slow-Roasted Free-Range Turkey
Chambord-Soaked Pear and Cranberry Relish
Seared Filet Mignon, Pepper-Seared Foie Gras
Crown Roast of Pork, Spiced Apple Compote
Roasted Halibut, Olives, Tomato, Marjoram



ACCOMPANIMENTS

Quince-Kabocha Squash Soup
Roasted Fingerling Potatoes, Shallots, Chestnuts
Cinnamon and Maple Roasted Yams
Honey and Thyme Caramelized Parsnips
Creamed Kale and Parmesan
Crispy Haricot Verts, Fried Shiitake Mushrooms
Young Beet Salad, Mint, Feta Cheese,
Pickled Onion, Form Vinegar
Arugula Salad, Endive, Black Seedless Grapes, Trevisano,
Shaved Baby Carrots, Banyuls Vinaigrettes
Farro Salad, Hazelnuts, Parsley, Lemon
Assorted Seafood Display
Artisanal Meats and Local Cheeses, Assorted Breads



CHRISTMAS DESSERTS

Christmas Bread Pudding, Grand Marnier, Panettone
Dark Chocolate and Cinnamon Crème Brûlée, Bûche de Noël
Mulled Poached Pears in Port,
Mascarpone and Orange Cream, Walnut Pound Cake
Mont Blanc en Verrine, Chestnut Vermicelli,
Blackcurrant Coulis, Tahitian Vanilla Meringue
Baked Spiced Apple Parcels, Ginger Bread Sablé,
Goats Milk Caramel
Butterscotch Sauce, Valhrona Dark Chocolate Sauce,
Tahitian Vanilla Chantilly

ADULTS \$225
CHILDREN UNDER THE AGE OF 12 \$75

*Beverages and Taxes Not Included
18% Service will be added to your check*