

# *The Palm Court*

*Sunday December 25th 2022*

## *Christmas Day Buffet*

### STATION

Artisanal Local Cheeses, Charcuterie, Roasted Chestnuts

Antipasti and Seasonal Fruit

Seafood on Ice

*Lobster, King Crab, Little Neck Clams, East Coast Oysters, Razor Clams, Shrimp  
Served with Cocktail Sauce and Champagne Mignonette*

Omelette

*Chicken Sausage, Shrimp, Lobster, Ham, Bacon,  
Cheddar, Fontina, Bell Peppers, Mushrooms, Jalapeños, Tomatoes, Onions*

Carving

*Prime Rib with Garlic Au Jus  
Roasted Rack of Lamb*



### SOUP

Roasted Chestnut Soup

Seafood Chowder

Artisanal Breads



### SALAD

Persimmon Kale Salad, Cranberry Vinaigrette

Three Sisters Salad, Lemon Vinaigrette

Roasted Pumpkin Salad, Citrus Vinaigrette

Chicory and Hazelnut Salad, Balsamic Vinaigrette

Baby Gem Salad, Caesar Dressing

Seasonal Shaved Salad, Red Wine Vinaigrette



### ENTRÉE

Roasted Airline Chicken Breast with Porcini Mushroom Gravy

Pan Seared Striped Bass with Salsify Purée and a Tomatillo Vierge

Sautéed Long Island Blue Mussels with a Chardonnay Reduction

Crème Fraoche Pommes Purée

Steamed Broccolini with Confit Garlic

Penne Pomodoro



### DESSERT

Hazelnut Nutella Bûche de Noël

Mulled Port Poached Pears

Mont Blanc Tart

Mandarin Orange

Baked Spiced Apple Roulade (Hot)

Plaza Christmas Bread Pudding (Hot)

Dulcey Moelleux Cake (Hot)

ADULTS 275  
12 YEARS OF AGE OR UNDER 130

*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.*