

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 Fondu

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.