

Christmas Buffet

Appetizers

- Local Cheese - mostarda, lavender honey, rosemary crackers
- Pate De Campagne - wholegrain mustard, house pickles, crostini
- Potted Duck Rillettes - kumquat, chervil
- Grilled Rosemary Crostini - dungeness crab, avocado, navel orange

Salads

- Baby Kale - pickled red onions, creamy garlic dressing, parmesan, croutons
- Dressed Chicories - poached pear, blue cheese, candied walnuts, sherry vinaigrette
- Smoked Trout Salad - wild arugula, shaved apple, celery root, meyer lemon

Sides

- Roasted Fingerling Potatoes - swiss chard, caramelized onions, rosemary, fresh horseradish
- Roasted Carrots & Parsnips - hazelnut picada, parsley, lemon mosto rolls
- Roasted Brussels Sprouts - pancetta, garnet yam, red onion marmalade

Proteins

- Slow Cooked Lamb - toasted farro, olives, preserved tomato, natural jus
- Cedar Plank Salmon - citrus, mint

Carving Station

- Roasted Strip Loin - red wine jus, horseradish crème fraiche | Christmas Ham Loin - apple butter

Pasta Station

- House Cavatelli - celery root cream, parmesan, grilled broccolini
- Forest Mushroom Risotto - porcini butter, mascarpone, black truffle

Displayed Desserts

- Pies | Cakes | Tarts