

THE GRAND *Christmas* FEAST

\$85 per guest | \$40 ages 4-12 | 3 years old or younger complimentary

CHELONIA PIER RAW BAR

Snow Crab Claws (SF) | Horseradish Mustard Sauce (E, V)
Citrus Poached Shrimp (SF) | Cocktail Sauce (F, SB, V),
Lemon Wedges (V)

Beau Soleil Oysters (SF) | Cranberry Mignonette (V)
Chilled Lobster Tail (SF) | Lemon-Dill Drawn Butter (D, V)

SUSHI

Santa's Spicy Tuna Sleigh* | ahi tuna, hamachi, avocado,
jalapeno, wasabi mayo, green tobiko (E, F)

Holiday Tree Roll | shrimp, scallop, asparagus, cucumber,
tempura seaweed salad, yuzu pearls (SF)

Soy sauce (G, SB, V), wasabi (V), pickled ginger (V)

FRESH & CURED

Charcuterie | speck alto adige, bresaola, salami milano,
double crème brie (D, V), rosemary manchego (D, V),
House Pickled Vegetables (V), Dried Fruits (V),
Marinated Olives (V)

Grilled Pear and Walnut Mezze | burrata, thyme, oregano,
garlic crostini (G, D, N, V)

Harvest Platter | grilled artichokes, roasted baby peppers,
blistered tomatoes, breakfast radish, balsamic mushrooms,
heirloom carrots, baby zucchini (V)

Winter Harvest Salad | baby kale, red endive,
por wine poached pears, delicata squash chips,
pomegranate seeds (V) Tahini Lemon Vinaigrette (SE, V)
JW Garden Salad | arcadian greens, golden beets,
mandarin segments, spiced pecans, crumbled goat cheese
(D, N, V) Cranberry Vinaigrette (V)

FROM THE HEARTH

Artisanal Breads | Epi Bread (G, V), Garlic Focaccia Crostini
(G, V), Rosemary Lavash (G, V), Pan de Jamon (G, D)
Hearth Fired Garlic Bread | confit garlic, caramelized onions,
heirloom mushrooms, smokehouse bacon, fontina (G, D)
Butter Terrine | orange segments, honeycomb, pistachio,
oregano, chive flowers (D, N, V)

THE KIDS CORNER

White Cheddar Snowflakes (D, V)
Tomato Mozzarella Skewers (D, V)
Santas Strawberry Milk | strawberry syrup, whipped cream,
red sprinkles (D, V)
Frosty's Blue Raspberry Lemonade | rock sugar snow (V)
Hot Chocolate Bar (D, SB, V) | mini marshmallows (V),
chocolate shavings (D, SB, V), whipped cream (D, V),
cinnamon sticks (V), almond biscotti (G, D, E, N, SB, V)

SMALL PLATE STATION

Pumpkin Ravioli | sage brown butter, toasted hazelnuts
(G, D, E, N, V)
Seared Scallop | butternut squash risotto, winter black truffle,
tarragon oil (D, SF)

HOT DISPLAYS

Truffle Chestnut Soup (D, N) | Crème fraiche (D, V), grilled baguette (G, V)
Striped Sea Bass | caramelized baby fennel, Josper roasted tomatoes,
purple radish, saffron cream sauce (D, F)
Pork Roulade | cranberry, apple, chorizo, wild rice stuffing, pommery jus
(G, D, E)
Seared Gnocchi | roasted acorn squash, swiss chard, chestnut cream sauce (G, D, E, N, V)
Yukon Mash Potatoes | melted butter, chives (D, V)
Cornbread Stuffing | chicken sausage, cranberries, sage (G, D, E)
Maple Roasted Carrots | feta, tarragon, chervil (D, V)
Seared Florets | Romanesco, cauliflower, broccoli, golden raisins, capers, aged sherry
vinaigrette (V)
White Cheddar Mac n' Cheese | bechamel, herbed panko (G, D, V)
Chicken Tenders (G, D) | BBQ (V), Ketchup (V), Honey Mustard (V)

FROM THE BUTCHER BLOCK

Herb Crusted Prime Rib | Foyot sauce (D, E), Horseradish cream (D, F),
Whole Grain Dijon mustard (V), Skillet Rolls (G, D)
Herb Roasted Turkey | sage gravy (D), cranberry sauce (V)
Grilled Lamb Rack | rosemary jus, charred lime & mint salsa (V)

FROM THE PASTRY KITCHEN

Chocolate chestnut | dark chocolate, chestnut puree, orange zest (G, D, E, N, SB, V)
White chocolate peppermint | ivory chocolate, peppermint candy, marshmallow
(G, D, E, SB, V)
Coquito cheesecake | cream cheese, Mascarpone cheese, seasonal spices
(G, D, E, SB, V)
Rocher | roasted hazelnuts and almonds, chocolate sponge, praline cream
(G, D, E, N, SB, V)
Mille Feuille | caramelized puff pastry, caramel Bavarian, caramel cream
(G, D, E, SB, V)
Chocolate flourless | classic chocolate cake, mirror glaze, light chocolate ganache
(D, E, SB, V)
Winter spiced raspberry ganache tart | chocolate tart, raspberry ganache, fresh
raspberries (G, D, E, SB, V)
Seasonal fruit tarts | short dough, vanilla pastry cream, seasonal berries
(G, D, E, SB, V)
Orange caramel | Short dough caramel ganache, Florida orange zest
(G, D, E, SB, V)
St. Honoree | puff pastry, chocolate cream, profiteroles (G, D, E, SB, V)
Winter espresso chocolate shooter | espresso pot de crème, winter spiced cream,
Streusel (D, E, SB, V)
Cranberry Bavarian cream trifle | vanilla sponge, nutmeg infused pastry cream,
cranberries (G, D, E, SB, V)
Kumquat milk chocolate mousse | Caramelia chocolate, kumquat gelee,
financier sponge (G, D, E, N, SB, V)
Holidays cupcakes | chocolate and vanilla sponge filled with raspberry and
vanilla pastry cream (G, D, E, SB, V)
French macarons | chocolate ganache, apricot marmalade, almond macaron
(D, E, N, SB, V)
Santa's Sugar cookies | sugar dough, royal icing, (G, D, E, SB, V)
Caramel brownie pop | caramel chocolate, chocolate brownie
(G, D, E, SB, V)
Peppermint white chocolate marshmallow pops |peppermint marshmallow,
white couverture (G, D, E, SB, V)
Chocolate crinkle cookies | Dark chocolate cocoa powder, powder sugar
(G, D, E, SB, V)