

CHRISTMAS BUFFET

11:00AM-7:00PM

\$108 per person · \$38 per child 5-12yrs

exclusive of tax and gratuity

crudi

CITRUS CURED SALMON

cucumber & horseradish

WEST COAST OYSTERS

traditional accompaniments

WAHOO

preserved lemon oil, radish & chives

SNOW CRAB LEGS

cherry pepper aioli

SHRIMP

lemon & cocktail sauce

contorni

SAUSAGE STUFFING

porcini mushrooms & chestnuts

ROASTED POTATOES

forest mushrooms & cipollini onions

WHIPPED YUKON GOLD POTATOES

mascarpone & parmigiano

ROASTED ROOT VEGETABLES

autumn spices & caramelized shallots

intaglio & paste

PRIME RIB

barolo reduction & horseradish

PORCHETTA

pickled mustard seeds

LEG OF LAMB

pecorino & lamb jus

GRILLED STRIPED BASS

fennel & marinated tomatoes

SPAGHETTI

tomato & basil

RICOTTA AGNOLOTTI

preserved truffle & fonduta

RIGATONI AL FORNO

tomato, ricotta & basil

BAKED RICOTTA CAVATELLI

napa cabbage, sausage & goat cheese

assaggini

CURED MEATS

prosciutto, salami & mortadella

BROCCOLI RABE

fresno chili & roasted garlic

QUINOA

squash, pine nuts & golden raisins

CAULIFLOWER

anchovy & almonds

ROASTED BEETS

apples & burrata

GREEN BEANS & LENTILS

crispy shallots & piave

BRUSSELS SPROUTS

dates, corn & mustard

MIXED GREENS

red wine-oregano vinaigrette

Bottomless Mimosas, Bloody Marys & Bellinis for Additional \$22

menu items are subject to change

scarpetta