



# NEW

## CARVING BOARD

- Black Pepper Crusted Prime Rib
  - Chive Horseradish Cream | Bordelaise Sauce
  - Whole Grain Mustard
- Smoked Pit Ham
  - Gran Marnier Gravy | Pineapple & Dried Cherry Chutney | Dijon

## GARDEN GREENS

- Tuscan Green Caesar
  - Shaved Parmesan | Crispy Prosciutto | Roasted Garlic Croutons
- Winter Waldorf Salad
  - Radicchio | Candied Walnuts | Grapes | Celery Root | Arugula | Creamy Champagne Vinaigrette
- Chilled Barley Salad
  - Tea Infused Dried Fruit | Orange Supremes | Macadamias | Yuzu Mint Vinaigrette

## ACCOMPANIMENTS

- Seared Sustainable Salmon
  - Sauce Thermidor | Charred Citrus | Crabmeat
- Buttermilk Whipped Mashed Potatoes
  - Black Truffle & Chives
- Crispy Brussel Sprouts
  - Pancetta | Roasted Apples | Cider Vinaigrette
- Veal Bratwurst Stuffing
  - Dried Cranberries | Sage & Rosemary | Marble Rye
- Pimento Mac N' Cheese
  - Cavatappi | Smoked Gouda | Buttered Panko & Herb Crust
- Green Bean Succotash
  - Citrus Buerre Blanc | Spiced Marconas
- Wild Rice & Sweet Potato Hash
  - Dried Fruit | Toasted Sesame Seeds | Tahini Vinaigrette

## CHILLED RAW BAR

- West Coast Oysters | Shrimp Cocktail | Crab Claws
  - Pear Mignonette | Remoulade | Classic Cocktail Sauce | Hot Sauce & Lemon

## DESSERT TABLE

- Christmas Cookies & Biscotti | Apple Pie Creme Brule | Marble Swirl Cheesecake | Gingerbread Cupcakes | Orange & Cranberry Shortbread

Hours of Operation 1pm-9pm

\$95/\$47.50 (kids 5-12, under 5 is free) plus service charge and tax



**ESCALA**  
**PROVISIONS**  
**COMPANY**

