CHRISTMAS DAY BUFFET

ADULT | $190
CHILD | $95

APPETIZER STATIONS

Sweet & Savory Baked Brie
herb & garlic marinated tomato, wild rocket, pistachio
sweet bell peppers, brown sugar & toasted pecans
sliced baguette, crackers, grapes, smoked almonds, fig jam, grand del mar honeycomb

Vegetable Garden Display
bloomsdale spinach, winter greens, baby kale, chicory, citrus, sprouting broccoli, snap peas,
aubergine, pear, persimmon, pomegranate
red quinoa, farro salad, roasted kabocha squash, dried cranberry shaved fennel, roasted mushroom,
dandelion, pickled okra, ash ripened goat cheese, shropshire bleu, shaved pecorino, toasted walnut
apple cider vinaigrette, grain mustard vinaigrette, citrus vinaigrette,
grand del mar honey
hummus, spinach & artichoke dip
local farm daily crudité vegetables
fresh baked artisan breads, baguette, naan

RAW BAR

carlsbad oysters with mignonette
cocktail shrimp with bloody mary sauce
fresh ahi tuna and salmon with crispy garlic, pickled ginger, shallots, and chili oil
ceviche with "tigers milk" and local citrus, avocado
corn chips with crispy wonton shells and steamed coconut sticky rice
wasabi furikake, wakame, togarashi, scallion, and toasted sesame
SALAD

chicory, blood orange, ricotta, pine nuts, orange blossom vinaigrette
prosciutto, persimmon, goat cheese, cilantro dressing
heirloom tomato, burrata, basil, balsamic, olive oil
grilled asparagus, citrus segment, almond, champagne vinaigrette
roasted heirloom carrot, walnuts, sultanas

PANTRY

Cereal
corn flakes, cheerios, rice krispies, granola, bircher muesli

Milk
skim, 2%, almond, soy, oat

Breads
white, whole wheat, sourdough, raisin, baguette, bagel, selection of danish, muffin,
and croissant

Preserves
housemade jam, marmalade, honeycomb, almond butter, artisanal butter, cream cheese,
lemon curd, smashed avocado

Fruit & Yogurt
saffron pear, compressed melon, caramelized pineapple, cardamom poached oranges,
berries, figs, potted parfait and chia pudding

Smoked & Cured
SMOKED SALMON
capers, lemon, red onion, remoulade, cornichons
LITTLE ITALY CHARCUTERIE
grainy mustard, seasonal pickles, radish
CALIFORNIA CHEESE
artisan selection of soft and hard cheese
BRUNCH FAVORITES

Prime Rib Hash
roasted potato, poached egg, cipollini onion, sweet peppers, bearnaise

Classic Eggs Benedict

Smoked Salmon Benedict

Egg White Frittata

Chilaquiles
serrano salsa verde, cotija cheese

Smoked Bacon

Chicken Apple Sausage

Yams
orange, pecan maple butter

Honey Roasted Carrots and Parsnips

ACTION STATIONS

Build Your Own Acai Bowl
house granola, greek yogurt, berries, toasted coconut, seasonal and exotic fruit, macadamia nut, grand del mar honey, hemp seed

Carving of Prime NY Striploin
roasted fingerling potatoes, natural jus, fresh house rolls & honey butter

Carving of Diestel Organic Turkey
maple jus

Free Range Egg & Omelet
whole egg, egg white, ham, bacon, sausage, chorizo, smoked salmon, spinach, mushroom, scallion, caramelized onion, peppers, cheddar cheese, feta cheese, swiss cheese

SWEET STATION

Spiced Chocolate Mousse, toasted marshmallow
Citrus Cheesecake
Gingerbread Madeleine
Chocolate Peppermint Shortbread
Yuzu Meringue Tart
Cinnamon Swirl Loaf
Canele
Chai Spice Cream Puff
Vanilla Bavarian, poached pear, ginger crunch