

# 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

rainy 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