



CHRISTMAS BRUNCH

december 25 | 10:00am-4:00pm

\$75 per person | \$35 for children 7-12

around the bar (buffet style)

CHILLED POACHED SHRIMP

avocado dip and cocktail sauce

TROFIE PASTA SALAD

sonorino ham, arizona olives, fresh herbs, charred cauliflower

ROASTED FRUIT SALAD

prickly pear dressing

ROMAINE SALAD

balsamic-parmesan dressing, evoo croutons, shaved red onion

GRILLED WINTER SQUASH

house hot sauce vinaigrette, marinated spaghetti squash, fried shallots

ROASTED BABY HEIRLOOM BEET SALAD

crows dairy goat cheese, sunflower shoots

MUSHROOM SOUP

fresh cream, spicy goat cheese crostini

CHEESE AND CHARCUTERIE

soppresatta, proscuitto, spanish chorizo, brie, manchego, aged cheddar cheeses

WILDFLOWER BREADS

quince, cranberry jam, desert honey

BATCH.....

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christmas feast (a la carte)

MESQUITE SMOKED TURKEY

honey-chipotle glaze, charred corn relish, cranberry chutney

SLOW ROASTED PRIME RIB OF BEEF

au jus, horseradish sauce

CHILEAN SEA BASS

pecan romesco sauce, roast sweet peppers

SWEET POTATO GNOCCHI

wild mushrooms, fresh herbs

for the table...

HEIRLOOM CAULIFLOWER

GRILLED ASPARAGUS

BROWN BUTTER ROASTED SWEET POTATO CASSEROLE

cilantro meringue, smoked salt

MASHED YUKON GOLD POTATOES

sweets (buffet style)

STICKY CHOCOLATE DATE CAKE

ITALIAN SUGAR COOKIE TIRAMISU

POMEGRANATE UPSIDE DOWN CAKE

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.