

CHRISTMAS DAY DINNER BUFFET

El Meson | 6:00pm-10:30pm

SALADS

Chopped Salad with Little Gem Lettuce, Mixed Radicchio, Fennel & Red Wine Vinaigrette

Spinach-Broccoli Caesar Salad with Grana Padano, White Anchovies & Garlic Brioche Croutone

Clementine Salad with Roasted Beet, Pomegranate & Mint Oil

Roasted Apple & Apricot Salad with Goat Cheese, Arugula, Dates & Maple-Cider Vinaigrette

Quinoa & Cranberry Salad with Lime Vinaigrette, Basil & Balsamic

Seawater & Wine Poached Shrimp & Watermelon Cocktail

Smoked Salmon Salad with Honey Mustard Vinaigrette

MEATS

Black Pepper Bone-in Pork Loin

Spiced, Buttered & Roasted Turkey Legs

Oven Roasted Slow Rib Roast Beef

Underground Pit-Roasted Lamb

Roasted Free-Range Chicken

FISH

Totoaba Vizcaina

SAUCES

Cranberry-Apple & Pear, Pink Peppercorn

Beef Au-Jus & Horseradish

Red Poblano Mole

SWEETS

Naked Red Velvet Cheese & Vanilla Crème Fraîche

Peanut Butter Buche Noel, Layer Cake, Caramel

Sour Cream Cake, Dried Fruits, White Chocolate Glazed

Butterscotch, Ginger Cookie Trifle, Cheese Frosting

Apple Flambé Pumpkin Pie Brûlée

Toffee-Coffee & Fudge Chocolate Cake

Bourbon Pecan Pie

Cheesecake

Macarons – Hazelnut, Coconut & Pistachio

Gluten-Free Fruitcake

York Pudding

SOUPS

Butternut Squash Creamy Soup

Lobster, Crab & Shrimp Bisque

BREADS

Corn Bread

House-Made Butter Buns

Gluten-Free Banana & Ginger-Bread

STUFFING

Bread Stuffing, Dried Cranberries, Celery, Sage & Maple Turkey Glazed

SIDES

Green Bean & Roasted Mushroom Casserole

Pan Seared Brussel Sprouts, Serrano Ham, Lemon Zest, Sage

Smoked Bacon, Sautéed Spinach & Pecans

Mashed Potatoes with Baked Brie & Crème Fraîche

Caramelized Onion & Butternut Squash, Apple Tart, Dijon & Cheddar

Courgette Tarte Tatin, Ricotta, Scallions, Almonds

Fontina-Mac-Bread Crumble-Gruyere

CHAMPAGNE & PROSECCO SPECIAL

Celebrate Christmas with 10% off bottles of bubbly.



BUFFET PRICES

\$90++ USD Per Adult

\$26++ USD Per Child 6-12 years



CHAMPAGNE & PROSECCO SPECIAL - 10% OFF BOTTLES

Tête De Cuvée

Cuvée Dom Pérignon 2009, Moët & Chandon, Epernay, France

Cuvée Cristal 2010, Louis Roederer. Champagne, France

Regular Price / 10% OFF

400 usd / 360 usd

600 usd / 540 usd

Non-Vintage Champagne

Moët & Chandon Brut Imperial, Epernay, France

Billecart Salmon Brut Reserve, Marne, France

Veuve Clicqout Ponsardin Yellow Label

Taittinger Brut Premiere, Reims France

135 usd / 122 usd

279 usd / 252 usd

150 usd / 135 usd

200 usd / 180 usd

Rose Champagne

Moët & Chandon Brut Imperial Rosé, Epernay, France

180 usd / 162 usd

Sparkling Wines

Naonis Garbel, Prosecco, Friully, Italy

Cava Torelló Brut Nature Reserve, Penedés, Cataluña, Spain

76 usd / 69 usd

140 usd / 126 usd

