

CHRISTMAS EVE

Monday, December 24, 2018

4:00 pm – 8:00 pm

STARTERS

Roasted Parsnip & Candied Chestnut Soup with Pomegranate

Frisée & Fennel Salad with Orange & Cherry Vinaigrette

Caesar Salad with Romaine, Parmigiano-Reggiano, Croutons & Lemon

Mixed Greens Salad with Tomato, Cucumber & Red Onions

Smoked Duck Salad with Wheat Berry & Winter Squash

Cheese & Cured Meats with Chutney & Pickled Vegetables

ENTRÉES

Diestel Carved Turkey with Gravy & Cranberry Sauce

Baked Ham with Brown Sugar, Pears & Raisins

Seared Pacific Halibut with Saffron & Mushroom Broth

Campanelle Pasta with Arugula & Hazelnut Pesto

Brown Butter Mashed Potatoes

Cranberry-Sage Rice Pilaf

Roasted Cauliflower Gratin

Green Beans with Red Pepper & Onions

DESSERTS

Chocolate Peppermint Brownies, Red Velvet Cupcakes,
Caramelized Apple Tarts, Espresso Chocolate Tarts,
Opera Cakes, Lemon Cheesecakes

CHILDREN'S BUFFET

Fresh Fruit Salad

Fresh Vegetable Crudities with Ranch Dip

Garden Salad

Vegetarian Lasagna

Chicken Tenders

White fish

Tater Tots

Peas & Carrots

Chocolate Chip Cookies & Toasted Mini Strawberry Shortcakes

BUFFET MENU

\$68 per adult

\$30 per child (ages 4-12)

Pricing is exclusive of tax and gratuity.

RESERVATIONS

858.314.1996

— THE —
CLUBHOUSE
— GRILL —