



## **Christmas Day Buffet**

December 25, 2009 from 10 a.m. to 2:30 p.m.

\$ 41\* adults      \$ 18.95\* children 7 to 12 years      \$3\* per year for children 6 and under

### **Breakfast Breads**

Cranberry Scones, Apricot Danish, Mini Croissant, Date Nut Bread, Banana Muffins, Cinnamon Sticky Buns, Artisan Breads

### **Appetizers**

#### **Sonoma Duck Pastrami Salad**

Fingerling Potatoes, Spinach, Manchego, Green Olives, Black Muscat Vinaigrette

#### **Baby Iceberg Salad**

Goat Cheese, Preserved Figs, Pistachios, Chile Croutons, Blood Orange Dressing

#### **Fire Roasted Forest Mushroom and Artichoke Salad**

Truffle Gnocchi, Cumin Gouda, Watercress, Hazelnut, Dry Sack Sherry

**Gulf Rock Shrimp Chowder** with Leek Potato Relish, Sea Salt Popcorn

#### **Farmstead Cheeses**

Maytag Blue, Humboldt Fog Goat, Baked Brie, Aged Monterey Jack, Vermont Cheddar

Stone Fruit, Walnuts, Clover Honey, Country Bread

#### **Star Anise Hickory Smoked King Salmon**

Caperberries, Cucumber Tomato Relish, Tobiko Crème Fraîche, Bagel Chips

#### **Shellfish on Ice**

Stone Crab Claws, Mussels on the Half Shell, Shell on Shrimp, Absolut Cocktail Sauce, Chive Tartar Sauce, Organic Lemons

### **Main Courses**

#### **Buchmann's Ranch Poached Egg Benedict**

Orchard Apple English Muffin, Wilted Greens, Shaved Ham, Citrus Hollandaise

#### **Parsley Almond Crusted Petrale Sole**

Pancetta, Crabmeat, Yukon Gold Potatoes, Preserved Pears, Silver Thyme

#### **Augie's Short Rib Mac and Cheese**

Oyster Mushrooms, Brioche Herb Crust

#### **Pomegranate Sage Glazed Iowa Ham**

Butternut Squash, Chickpeas, Spinach, Plum Wine Sauce

#### **Slow Roasted Angus Baron of Beef**

Horseradish Cream, Red Onion Compote, Rosemary Garlic Jus

#### **Star Anise Butter Basted Carolina Tom Turkey**

Chorizo Cornbread Stuffing, Country Gibley Gravy, Pear Cranberry Relish

#### **Buchmann's Ranch Eggs and Baja Pasta Station:**

Black Bean Linguini, Cilantro Penne, Yucatan Duck Sausage, Crabmeat, Shrimp, Smoked Chicken, Artichokes

Green Onion, Eggplant, Ranchero Cheese, Salsa Fresca, Avocado Relish, Blue Agave Tequila Cream

### **Side Dishes**

Buttermilk Mashed Red Bliss Potato, Pan Roasted Brussels Sprouts, Pancetta, Parsley, Dry-Cured Iowa Bacon, Chicken Apple Sausage

### **Children's Station**

Pepperoni Pizzetta, Chicken Tenders, PB&J Finger Sandwiches, Chef Augie's Macaroni and Cheese

Strawberries, Chocolate Fondue, Sprinkles, Almonds, Whipped Cream, Freshly Baked Brownies

### **Desserts**

Grand Marnier Yule Log, Peanut Buttercup Bread Pudding, Preserved Fruit Rum Cake, Organic Lemon Bar,

Heavenly Chocolate Seven Layer Cake, Sticky Pecan and Amaretto Cheesecake, Gingerbread Cookies

\* Tax, gratuity and additional beverages not included. Discounts and promotional offers cannot be applied.  
Food and wine selections subject to change based on availability.