



## *Holiday Gala Dinners*



*Thursday, December 10*

*Friday, December 11*

*Saturday, December 12*

### **Hors D'oeuvres**

#### *Small Plates Station*

**Duck Confit on a Potato Pancake with Huckleberry Sauce**  
**Olive Oil Poached Tuna with Piquillo Peppers and Capers**  
**Chorizo Air with Serrano ham and Tomato Jam**

#### *Chilled Seafood*

**Marinated Shrimp Cocktail**  
**Ceviche Martini**  
**Chilled Oysters with Lime Cucumber Granite and Mignonette**

#### *Passed Hors D'oeuvres*

**Curried Mussel Spoon**  
**Caviar Canapes**  
**Wagyu Beef Tartar Cone**



### **Dinner**

#### *Sea Scallop Rossini*

**Vadouvan parsnip, pea puree, seared foie gras, truffled vanilla bean vinaigrette**

#### *Juniper Black Pepper Marinated Piedmontese Beef*

**Australian lobster, vanilla potatoes, balsamic brussel sprouts,  
Burgundy mustard sauce**

#### *Holiday Treats*

**Ginger ice cream crepe with macerated berries, mini eggnog cheesecake  
and persimmon pudding with hard sauce**