



MERCATO
CHRISTMAS DINNER

DECEMBER 25, 5PM – 9PM
\$80 PER PERSON, \$35 PER CHILD

SOUP & SALAD

Harvest Kale Salad

Tuscan Kale, Honeycrisp Apples, Walnuts, Currants, Red Grapes, Mustard Seed Vinaigrette

Wedge Salad

Red & Green Baby Gem Lettuce, Heirloom Cherry Tomatoes, Pickled Red Onion, Pickled Red Onions, Blue Cheese Dressing

Candy Cane Beet Salad

Raw and Roasted Candy Striped Beets, Cara Cara Oranges, Arugula, Frisee, Yellow Endive, Tarragon Vinaigrette

Spinach Salad

Baby Spinach, Shaved Fennel, Grilled Asparagus, Roasted Peppers, Champagne Vinaigrette

Caesar Salad

Hearts of Romaine, Red Endive, Herb Croutons, Parmesan Reggiano, Creamy Caesar Dressing

Caprese Salad

Heirloom Cherry Tomatoes, Ciligene Mozzarella, Fresh Basil, EVOO, Balsamic Reduction

Christmas Pasta Salad

Orecchiette Pasta, Piquillo Peppers, Cherry Tomatoes, Pesto, Fresh Basil

Farmer's Market Salad

Mixed Greens, Shaved Heirloom Carrots, Persian Cucumbers, Watermelon Radish, Heirloom Cherry Tomatoes, Blood Orange Shallot Vinaigrette

New England Clam Chowder

Parker House Rolls

SEAFOOD

Shrimp Cocktail, West Coast Oysters, and King Crab Legs

CARVING STATION

Citrus Brined Turkey with Cranberry Sauce, Gravy
Smoked Prime Rib with Au Jus, Creamy Horseradish



HOT STATION

Honey Baked Spiral Ham with Mustard & Molasses Glaze
Seared Salmon with Citrus Honey Butter, Pomegranate Almond Relish
Cornbread Stuffing
Roasted Garlic Mashed Potatoes
Potato Gnocchi with Chestnut Mushroom Ragu, Butternut Squash, Sage
Crispy Brussels Sprouts with Maple Glaze, Fuji Apple, Candied Pecan
Coriander Spiced Carrots with Roasted Rainbow Carrots, Cilantro, Citrus EVOO
Roasted Acorn Squash with Fresno Chile, Cipollini Onion, Pepitas

DESSERTS

Chef Thomas Henzi's Selection of Hand Crafted Desserts to include Bread Pudding, Pumpkin, Pecan, and Apple Pies

KIDS BUFFET

Chicken Fingers
Mac & Cheese
French Fries
Broccolini