

CIRCA 55  
**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

