



4:00 pm to 9:00 pm

Christmas Eve

Complimentary Champagne Toast!

To Begin with ...

FRESH FRUITS AND BERRIES with Orange Blossom Honey & Fresh Mint
or
MAINE LOBSTER BISQUE with Sweet Sherry Wine & Fresh Cream
or
SEARED YELLOWFIN TUNA with Diced Avocados, Micro Greens
and a Ginger Soy Reduction

To Whet the Appetite ...

A Special Holiday Salad of Romaine, Arugula, Toasted Pecans, Shaved Parmesan
& Our Bon Appetit Signature Dressing

The Chef Recommends Something Special ...

ESCARGOT Baked in Garlic Butter with a Hint of Curry & Demi-Glace with French Baguette 14.99
BON APPETIT SHRIMP COCKTAIL with Horseradish Cocktail Sauce 14.99
FRESH BURRATA CHEESE over Tomato Carpaccio with Roasted Oyster Mushrooms, Crispy Garlic Chips & Fresh Basil. Served with Fresh Baguette. 15.99 Available without Cheese 13.99 (Vegan)
SMOKED SALMON on Potato Pancakes with Apple Celery Slaw and Mustard Dill Sauce 16.99
CLASSIC STEAK TARTAR from Grass Fed Beef, Finished with a Quail Egg and Croutons 16.99

Followed by the Main Course ...

* SLOW ROASTED CHRISTMAS GOOSE with Potato Gnocchi, Braised Apple Red Cabbage, Candied Chestnuts and a Baked Cinnamon Apple with Cranberries
* PAN SEARED VENISON MEDALLIONS with a Chanterelle Mushroom Cream, Served with Pumpkin-Chive Spätzle & Poached Pear
PAN-SEARED CHILEAN SEA BASS with Stewed Black Lentils and a Port Wine Gastrique
8 OZ. FILET MIGNON on Crispy Potato Pancakes with a Shiitake Mushroom Demi Glace
ROAST RACK OF LAMB with a Pecan-Herb Crust and Lamb Demi Glace



All Entrees Served with Fresh Vegetables, Sweet Potato Croquette & Freshly Baked Rolls & Butter

To Finish the Feast ...

Pumpkin Cheesecake with Fresh Cream & Dulce de Leche
or
Bon Appétit House Blend Coffee or Aromatic Tea

\$ 79.95 + Tax

* Christmas Goose & Venison 8.00 Surcharge



Drink & Wine Specials



WINES

Hartford Court - Chardonnay

RUSSIAN RIVER VALLEY, CALIFORNIA

6 oz. glass 15.50

9 oz. glass 22.50

Bottle 59.00

Morgan - Pinot Noir

ST. LUCIA HIGHLANDS, CALIFORNIA

6 oz. glass 11.50

9 oz. glass 16.50

Bottle 40.00

DRINKS

Walter's Egg Nog Martini \$11

In Memory of one of Bon Appetit's finest bartenders.
Made with Brandy for smooth finish. Dusted with
Cinnamon and Nutmeg.

Spiced Apple Bourbon \$11

Bourbon, Apple Liqueur, Captain Morgan & Cranberry with a Dash
of Bitters

White Chocolate Peppermint Martini \$11

Rum Chata, Clear Crème de Cocoa and Peppermint Syrup



Christmas Day

Complimentary Champagne Toast!

To Begin with...

Fresh Fruits and Berries with Orange Blossom Honey & Fresh Mint
or
Maine Lobster Bisque with Sweet Sherry Wine & Fresh Cream
or
Seared Yellowfin Tuna with Diced Avocados, Micro Greens
and a Ginger Soy Reduction

To Whet the Appetite

A Special Holiday Salad with our Bon Appétit Dressing

The Chef Recommends Something Special

ESCARGOT Baked in Garlic Butter with a Hint of Curry & Demi-Glace with French Baguette 14.99

BON APPÉTIT SHRIMP COCKTAIL with Horseradish Cocktail Sauce 14.99

FRESH BURRATA CHEESE over Tomato Carpaccio with Roasted Oyster Mushrooms, Crispy Garlic Chips & Fresh Basil. Served with Fresh Baguette. 15.99 Available without Cheese 13.99 (Vegan)

SMOKED SALMON on Potato Pancakes with Apple Celery Slaw and Mustard Dill Sauce 16.99

CLASSIC STEAK TARTAR from Grass Fed Beef, Finished with a Quail Egg & Served with Croutons 16.99

Followed by the Main Course

ROASTED CAROLINA TURKEY with Pecan Stuffing, Giblet Gravy, Baked Cinnamon Apple & Cranberry Sauce

* **SLOW-ROASTED CHRISTMAS GOOSE** with Potato Gnocchi, Braised Apple Red Cabbage, Candied Chestnuts and a Baked Cinnamon Apple with Cranberries

* **PAN-SEARED VENISON MEDALLIONS** with a Chanterelle Mushroom Cream, Served with Pumpkin-Chive Spätzle & Poached Pear

PAN-SEARED CHILEAN SEA BASS with Stewed Black Lentils and a Port Wine Gastrique

8 OZ. FILET MIGNON on Crispy Potato Pancakes with a Shiitake Mushroom Demi Glace

ROAST RACK OF LAMB with a Pecan-Herb Crust and Lamb Demi Glace



All Entrees Served with Fresh Vegetables, Sweet Potato Croquette & Freshly Baked Rolls & Butter

To Finish the Feast

Pumpkin Cheesecake with Fresh Cream & Dulce de Leche
or
Bon Appétit Chocolate Mousse

Bon Appétit House Blend Coffee or Aromatic Tea

\$ 79.95 + Tax

* Christmas Goose & Venison 8.00 Surcharge



Christmas Day BUFFET

12:00 Noon to 6:00 pm in the Sunset Ballroom

Complimentary Champagne Toast !

GARBANZO BEAN SALAD with Roasted Red Peppers, Olives, Cucumbers, Herbs and Feta Cheese

ISRAELI COUSCOUS with Black Mission Figs, Apricots, Toasted Walnuts, Orange Blossom Honey Dressing

PEPPER-CRUSTED TUNA with Wasabi Aioli & Pickled Ginger

SLICED ROAST BEEF with Horseradish & Chive Aioli

HOUSE-CURED GRAVLAX with Mustard Dill Dressing & Herbed Croutons

SHAVED FENNEL SALAD with Fresh Dill, Tomatoes, Cucumbers, Green Chick Peas & a Citrus Vinaigrette

BUTTERNUT SQUASH SALAD with Baby Arugula, Pecans, Craisins, Crispy Bacon, Parmesan Cheese
& an Apple Cider Vinaigrette

ASSORTED WISCONSIN CHEESES

CHILLED MUSSELS & CLAMS in Coconut Thai Curry

STEAMED SHRIMP with Bon Appétit Cocktail Sauce

ASSORTED SALAMIS AND MARINATED OLIVES

Freshly Baked Rolls & Sweet Butter
Mixed Lettuce & Field Greens with Assorted Dressings
Herb Croutons & Parmesan-Reggiano Cheese

FILET OF SALMON with Bon Appétit's Cucumber-Dill Sauce

ROASTED CAROLINA TURKEY with Giblet Gravy - Carved in the Dining Room

ROASTED PRIME RIB OF BEEF with Au Jus - Carved in the Dining Room

BAKED VIRGINIA HAM with an Orange Craisin and Bacon Sugar Glaze

BREAST OF CHICKEN in a Sage & Mushroom Cream Sauce

Pasta Station

PENNE PASTA in a Light Pomodoro Sauce with Italian Sausage, Baby Mozzarella & Parmesan Cheese

OLD FASHIONED MACARONI AND CHEESE

WILD RICE BLEND **SWEET POTATO MASH** **HERB-PECAN STUFFING**
YUKON GOLD MASHED POTATOES **CARROTS VICHY** **GREEN BEANS WITH TOASTED ALMONDS**

**AN ASSORTMENT OF BUFFET CAKES AND CHEESECAKES, PETIT DESSERTS, CHOCOLATE MOUSSE,
CREAM PUFFS, MACAROONS & SEASONAL BERRIES**

BON APPÉTIT HOUSE BLEND COFFEE AND AROMATIC TEA

\$ 79.95 + Tax

Menu Subject to Change