

Holiday Season

at the Silverado Resort and Spa

Christmas Buffet
12:30-4:30

Cold Station

Artisanal Cheese and Charcuterie display featuring local product, assorted crackers, grissini, mustards, honey, quince, almonds.

Chilled seafood station

Poached shrimp, king crab, freshly shucked oysters, made to order ceviche, cocktail sauce, lemon, shallot mignonette

Salads

Baby kale and roasted squash salad, cranberries, pistachios, parmesan

County line greens, local persimmon, walnuts, ricotta salad, cucumbers, saba

Poached pear and frisee salad, candied hazelnuts, pear brown butter puree, white balsamic vinaigrette.

Roasted and shaved heirloom beets, walnuts, point Reyes blue cheese, red endive, honey sherry vinaigrette

Hot Station

Roasted parsnip and apple bisque with brandied apple butter

Prime Tenderloin, Tomahawk Steak, Buttery brioche rolls, horseradish cream, chimichurri, piquillo pepper aioli

Slow roasted chicken, chicken jus, chives
Honey roasted bone in ham, honey Dijon glaze, pickled mustards

Pan seared black cod, lemon caper butter, sundried tomato pesto, fried artichokes
Creamy 6 cheese polenta, butter, chives, Padano crumble

Buttery mashed potatoes, parmesan, chives
Honey butter roasted carrots, candied sunflower seeds

Roasted Brussel sprouts, lemon vinaigrette, parmesan, bacon, pepper flakes

Pan seared black cod, Tuscan bean, sausage and clam ragout, roasted tomato pesto

Orecchiette pasta, charred onions, broccolini, caggiano sausage, pepper flakes, grana padano

Roasted corn and wild mushroom stuffing, corn bread, caramelized onions

Adults: \$69

Kids (4-12): \$30

Price doesn't include tax & gratuity

