

# VERSAILLES

## CHRISTMAS DAY BUFFET

ADULTS: \$95\*\*

CHILDREN 6-11: \$45\*\*

CHILDREN 0-5: FREE

## CHILLED SEAFOOD

### FROM THE SEA

ALASKAN CRAB LEGS, SHRIMP COCKTAIL, MUSSELS

### ACCOUTREMENTS

MIGNONETTE SAUCE, COCKTAIL SAUCE,  
CLARIFIED BUTTER AND LEMON WEDGES

## LADLE & GARDEN

### BUTTERNUT SQUASH SOUP

GINGER, ROSEMARY, SAGE

### CLASSIC CAESAR SALAD

SHAVED PARMESAN, HERB-BAKED CROUTON

### BABY KALE SALAD

PUMPKIN SEED, POMEGRANATE, GOAT CHEESE, YOGURT DRESSING

### FALL GREENS

WALNUT, CRANBERRY, BLUE CHEESE CRUMBLE,  
CHAMPAGNE VINAIGRETTE

## CHEF MARIELA'S CHARCUTERIE CART

## CHEF'S CARVINGS

### SLOW ROASTED PRIME RIB

AU JUS, HORSERADISH CREAM

### HERB-CRUSTED LAMB ROAST

APRICOT AND CABERNET JUS

## WILDFLOWER HONEY GLAZED HAM

## HOT STATIONS

### ROASTED SPLIT CORNISH HENS

ORANGE AND ROSEMARY PAN JUS

### HAZELNUT CRUSTED SALMON

CHARDONNAY BUERRE BLANC

### BUTTERMILK CORNBREAD DRESSING

FIG, ROSEMARY, ITALIAN SAUSAGE

## ROASTED WINTER VEGETABLES AU PROVENCAL

## BOURSIN-WHIPPED POMMES

## SMOKED GOUDA MACARONI & CHEESE

### ROASTED SWEET POTATO

WITH THYME AND PARMESAN

## SWEETS TABLE

### DESSERT CART

SPECIAL HOLIDAY SELECTION OF  
CAKES, PIES, TRUFFLES, PETIT FOURS & MOUSSES