

The
OAK ROOM
RESTAURANT & LOUNGE



CHRISTMAS DAY DINNER

THURSDAY, DECEMBER 25, 2008

BUFFET

~ANTIPASTO DISPLAY~

SMITHFIELD HAM, MOLINARI SALAMI, CAPOCOLLA, MOZZARELLA CHEESE,
OLIVES, MARINATED ARTICHOKE HEARTS AND ROASTED PEPPERS

~ASSORTED SUSHI ROLLS~

~SEAFOOD DISPLAY~

ROCK SHRIMP SALAD, ALASKAN SNOW CRAB LEGS, MARINATED MUSSELS AND
OYSTERS ON THE HALF SHELL, SMOKED SALMON, PICKLED HERRING AND SMOKED TROUT

~SALAD AND CRUDITÉS STATION~

CAESAR SALAD, MIXED GREENS, CANDIED NUTS, DRIED CRANBERRIES,
ASSORTED DRESSINGS, PASTA SALAD, MUSHROOM SALAD, ROASTED BEET SALAD

~IMPORTED AND DOMESTIC CHEESE DISPLAY~

ASSORTED ITALIAN AND SAN FRANCISCO BREADS, FRESH SEASONAL WINTER FRUITS

CHOICE OF ENTREE

SLOW ROASTED TOM TURKEY
HERB AND PINE NUT DRESSING, GIBLET GRAVY, GLAZED YAMS
AND FRESH CRANBERRY RELISH

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BAKED SALMON FILET
WITH PISTACHIO CRUST, SAUTÉED SPINACH, ARTICHOKEs, RICE MEDLEY
AND A CHARDONNAY CREAM SAUCE

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PAN SEARED FREE RANGE BREAST OF CHICKEN
WILD RICE MEDLEY AND A MISSION FIG SAUCE

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PEPPER CRUSTED PRIME RIB OF ANGUS BEEF
SOUR CREAM & CHIVE POTATOES, HERB AU JUS
AND CREAMED HORSERADISH

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WILD MUSHROOM RAVIOLI
CAMELIZED ONIONS, TRUFFLE BUTTER CREAM
AND SHIITAKE MUSHROOM CHIPS

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DESSERT BUFFET

A SELECTION OF SEASONAL INTERNATIONAL HOLIDAY PASTRIES,
PIES AND TARTS