

Christmas Dinner

PREMIUM BAJA'S BOUNTY

Oysters/Ostras

Red wine vinegar, mignonette
Mexican twist, lime chili, pepita
Champagne oysters, caviar pearls

Chilled jumbo shrimp

Shrimp ceviche shooters
Stone crab, truffle butter
Mini crab tostadas, avocado mousse

Raw Diver scallops, jalapeño pearls

Seared scallops, hibiscus
Caviar, blinis, crème fraîche
Mini lobster rolls, lobster aioli

HOLIDAY SALADS

Caprese, tomato, burrata, basil

Mini foie gras terrine, pear gelée

Beetroot salad, goat cheese, pistachio

Cheese board, brie, gouda, manchego, dried fruits

Arugula salad, pear, walnuts

Figs, smokedbacon, dates

Quinoa, goat cheese, cranberry, nuts

Piquillo peppers, walnuts & herbs hummus

Clementine & fennel

MEXICAN FAVORITES

Mini esquites, corn, cotija

Tamal de foie gras, mole negro

Chiles en Nogada bites, duck, walnut cream

FROM OUR OVEN

Turkey breast, confit thigh

Turkey, truffle-honey glaze

Turkey, agave-orange glaze

Stuffed Turkey, cranberries, pineapple

Turkey, cranberry reduction

Mashed potatoes

MAIN

Totoaba napolitana

Beef tenderloin medallions,
mole reduction, black garlic

Citrus-achiote salmon

Honey-glazed pork belly

Sauces

Cranberry jelly, gravy, pink
pepper bourbon, tomatillo-
habanero

VEGETARIAN

Mushroom risotto

Squash blossom terrine

SOUPS

Butternut squash

Lobster shrimp bisque

Pozole Guerrerense

ACCOMPANIMENTS

Butternut squash, fennel, apple

Truffle potato mousseline

Brussels sprouts

Baby carrots, squash, chile

Cauliflower purees

Mac & Cheese

BAKERY

Mini breads, flavored butters

Baguette, focaccia, walnut bread, gluten-free
bread, pumpkin roll, buttermilk buns

SWEETS & JOY

Nitro chocolate sphere

Churro yule log

Matcha white chocolate
mousse

Fruit ceviche

Mini Tres Leches cones

Ginger spice cake

Mille-Feuille

Velvet flame, red velvet,
mascarpone

Chocolate throne,
72% chocolate