



THESE ARE THE HOLIDAYS

HOLIDAY SEAFOOD EXTRAVAGANZA AMERICAN AUDUBON DINING ROOM ♦ DECEMBER 24, 2024

SALADS

Crab Louie Salad
Fennel Citrus Salad
Caesar Salad
Spinach Brussels Sprout Salad

CHILLED SEAFOOD*

Lobster Tails
Shrimp Cocktail
Oysters on the Half Shell
Smoked Trout Dip
Smoked Salmon

SOUPS

Cream of Wild Mushroom Soup
Steak au Poivre Soup

ARTISANAL BREAD DISPLAY

PASTA

Lobster Ravioli with Vodka Sauce
Gnocchi with Walnut Sage Pesto
Creamy Sun-Dried Tomato Chicken Alfredo

SEVEN FISHES

Broiled Cod with Winter Citrus Beurre Blanc
Oil Poached Halibut with Tomatoes & Fennel
Scallop Risotto Milanese
Clams Casino Casserole
PEI Mussels with Virginia Country Ham
Trout Almondine with Brown Butter
Pan Seared Salmon with Gremolata

CARVING STATION

Prime Rib

Horseradish cream, au jus

Crispy Fried Grouper

Winter citrus agrodolce, remoulade

DESSERTS

Pies

Minced Meat Pie
Lemon Meringue Pie
Pumpkin Pie

Tarts

Cranberry Eggnog Tart
White Chocolate Raspberry Tart
Peppermint Cheesecake Tart
Spiced Dark Chocolate Ganache Tart
Campfire S'mores Tart
Cinnamon Cream Puff Pastry Tartlet

Assorted Holiday Cookies

Verrines and Petits Gateaux

Coquito Crème Brûlée
Hot Chocolate Mousse with Marshmallow Pieces
White Chocolate Panna Cotta with Cranberry Gel
Mint Chocolate Chip Mousse
with Peppermint Chocolate Crunch
Hazelnut Milk Chocolate Mousse with Forest Berries Gel
Brioche Bread Pudding
Black Forest Cake

Bûche de Noël (Yule Log)

Vanilla Caramel
Chocolate Raspberry
Red Velvet

\$120 adults**, \$55 children 5-12**, under 5 complimentary

**tax and automatic 20% service charge additional

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.