

# Compass Restaurant

## Christmas Dinner Buffet

December 25<sup>th</sup> 2009, 12:00-8:00p.m.

### Salads of the Season

A Variety of Composed Seasonal Offerings  
Hand Crafted Cheeses & Cured Meats

### Seafood

Cocktail Shrimp & Crab Claws  
Mesquite Cocktail Sauce, Meyer Lemon & Southwestern Remoulade  
Hot Smoked Halibut with Charred Tomatillo Salsa

### Soups

Compass Bisque  
Kuri Squash Soup & Candied Pecans

### From the Hearth

Baked Green Chile Cornbread  
Artesian Breads with Cilantro Pesto, Honey Butter & Whipped Butter  
Creamy Manchego Fondue with Assorted Dippers

### Carved to Order

Char Crusted Baron Beef  
Red Pepper Marmalade, Epazote Horseradish Cream

Clay Baked Turkey  
Herbed Cranberry Chutney, Giblet Gravy

### Specialties

Savory Sage Bread Pudding  
Marjoram & Maple Grits  
Baked Yam Gratin  
Brussels Sprout Slaw with Red Flame Raisins & Pancetta  
Roast Acorn Squash  
Braised Greens & Smoked Ham Hock

### Pastry Shoppe

Chef Jimmy's Selection of Holiday Pies, Cakes, Tortes & Petits Fours  
Crème Brulée Station  
Chocolate Fountain & a Selection of Dunkable Treats  
Chef's Hot Tepache & Spiced Cider (Hand-passed)

Additional Kids Meals Available a la Carte

Adults \$59  
Children 5-12 yrs. \$25  
Children under 5 free