



**Sheraton**<sup>®</sup>

SAN DIEGO HOTEL & MARINA

# Christmas Buffet Menu

Harbor's Edge Restaurant

Friday, December 25, 2015

3:00 PM–9:00 PM

## FARMER'S MARKET

Create your own salad:

Field greens, gem lettuce, rainbow baby carrots, assorted tomatoes, haricot verts, croutons, toasted pepitas, citrus, California avocado, crispy onions, roasted heirloom winter vegetables and assorted dressings & vinaigrettes

### Cranberry Turkey & Celery Salad

with toasted walnuts

### Lentil & Roasted Squash Salad

with truffle oil

### Assorted Melon Mint Salad

### Endive Watercress Salad

with candied walnuts and blue cheese

### Caesar Salad

with white anchovies, shaved pecorino and char grilled rostini

## CHARCUTERIE

Enjoy a selection of pates, terrines, serrano ham, cured local meats, grain and dijon mustards, pickles, local Californian olives and assorted fruit chutneys

## ARTISANAL CHEESES

Enjoy a wildly unique variety of local California Cypress Grove & international cheeses with all the traditional fixings including:

Bills Bee's honey comb, dried fruit, guava paste, fig compote, Rain Forest crackers and O'Brian's artisanal loaves

## SOUP

### Parsnip and Brown Butter Puree Soup

Roasted pear and crème fraiche

## SEAFOOD STATION

Oysters in the half shell

Snow crab claws

Poached jumbo shrimp

Black pepper mignonette

Bloody Mary ceviche shooters

## ADDITIONAL SIDES

Potato gratin with gruyere and thyme

Haricot-vert with pancetta

Roasted garlic whipped potatoes

Roasted butternut vegetables with lemon and sage

## PASTA STATION

### Fettucine

Rock shrimp, lobster bisque, mirco tarragon, chives and lobster oil

### Asparagus Risotto

Wild mushroom blend and parmesan cheese

### Butternut Squash Ravioli

Goat cheese cream, sage, roasted winter root vegetables, basil pesto and pecorino romano

## CARVING STATIONS

### Rock Salt Crusted Prime Rib

Rosemary reduction, savory biscuits, grain mustard and horseradish cream

### Muscovy Duck

Duck leg confit with cherry gastrique

### Slow Roasted Pork

Bosc pear chutney and pineapple sage gravy

## DESSERTS

Enjoy a selection of miniature pastries, cakes & decadent chocolates, festive cones, macaroons, holiday cookies, Yule log, egg nog panna cotta and assorted truffles

\$59.95 for adults, \$30.95 for children, Complimentary for children age 4 and under. **1 per paying adult. Tax & gratuities not included.**  
Includes 1 glass of complimentary sparkling wine per adult & live entertainment during dinner.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness. Any guest consuming alcohol must be of legal drinking age.  
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