



Christmas

at the Sonnenalp



Christmas Buffet

Soup & Salads

Colorado Aquaponics Winter Greens

Truffle Yuzu Dressing, Sherry Dressing, Honey Mustard Dressing
Marinated Tomatoes, Golden Beets, Dried Cranberries, Almonds,
Walnuts, Balsamic Mushrooms

Roasted Beet Salad Pomegranate, Candied Pecan, Honey Mustard Dressing,
Haystack Goat Cheese

Toasted Barley Salad Mushroom, Parmesan, Parsley, Lemon Vinaigrette

Smoked Salmon Tartar Dill Crème Fraiche, Smashed Avocado, Tomato Relish

Ginger Spiced Pumpkin Soup Toasted Pumpkin Seeds, Pumpkin Oil

Wild Mushroom & Chestnut Bisque White Truffle Oil

Artisan Cheese, Meat & Bread Display

Regional & European Cheese & Cured Meats

Salmon & Duck Confit Rillettes

Chutneys, Grapes, Dried Fruits, Crackers

Bread Display

Whipped Butter, Cured Tomato & Goat Cheese Butter, Black Pepper Butter
Truffle Oil, Extra Virgin Olive Oil, Avocado Oil

Seafood Station

Freshly Shucked Oysters Station *Chef Attendant*

Shallot & Black Pepper Mignonette, Bloody Mary Sauce, Thai Chili Sauce,
Cocktail Sauce, Lemons, Tabasco

Chardonnay Poached Prawns, Snow Crab Claws, Crab Legs

Cocktail Sauce, Mary Rose Sauce, Saffron Aioli, Lemon Wedges

Tuna Tataki w/ Truffle Yuzu Emulsion Avocado Puree, Knapp Farm Micro
Coriander

Charred Salmon Tataki w/ Ponzu Emulsion Fresno Chili, Sesame Rice Cracker

Maine Lobster Shooter Champagne Jelly, Cucumber Salsa

Poached Bay Nantucket Bay Scallop Ceviche Poblano, Lime, Tequila

Smoked Rainbow Trout Blini, Caviar, Crème Fraiche

Carving Station *Chef Attendant*

Whole Roasted Duck Blackberry Port Sauce, Cranberry Sauce

Slow Roasted Beef Ribeye Red Wine Braised Shallots, Black Truffle Jus,
Roasted Garlic Crust

Honey Glazed Christmas Ham Apple Mustard Sauce

Scallop Station *Chef Attendant*

Pan Seared Diver Sea Scallop Butternut Squash Puree, House Cured Bacon,
Herb Butter Sauce

Bountiful Harvest

Herb Butter Crusted Halibut, Citrus Butter Sauce, Fennel Dill Salad

Mustard & Herb Crusted New Zealand Lamb Chops Red Wine Thyme Jus

Shallot & Herb Potato Gnocchi

Boursin Whipped Potato

Saffron & Parmesan Risotto

Red Wine Braised Red Cabbage

Charred Brussel Sprouts w/ Smoked Bacon

Honey & Cumin Glazed Baby Carrots & Pearl Onions

Desserts

Chef Irma's Assorted Mini Desserts

Crepe Suzette Station

Ice Cream Station

