

Holiday Lunch Buffet

with Live Carolers

TUESDAY, $12/3 \cdot 11:30$ AM - 1:30 PM · \$50

SOUP AND SALAD

Lobster Bisque

Roasted Beet and Goat Cheese Salad VGT

Farro, Orange Supreme and Berry Vinaigrette

Poached Pear Salad VGT

Arugula, Red Endive, Bleu Cheese, Pomegranate Seeds, Candied Pecans and Balsamic Vinaigrette

Artisan Cheese Board VGT

Seasonal Dried Fruits, Fig Jam and Crackers

ENTRÉES

Fall Spiced Grass-Fed Bavette Steak GF

with Apple Mostarda

Local Halibut

Lemon Caper Sauce

Gnocchi a la Carbonara

Pancetta and English Peas

SIDES

Herb Roasted Potatoes VGT

Roasted Cauliflower V

with Capers and Raisins

Green Bean Casserole V

DESSERTS

Black Forest Tiramisu VGT

Eggnog Creme Brulee VGT

Holiday Christmas Cookies VGT

Fruit Platter V · GF

Pumpkin Cheesecake VGT

Chocolate Ganache Yule Log VGT

White Chocolate Raspberry Yule Log VGT

V · VEGAN | VGT · VEGETARIAN | GF · GLUTEN-FREE





Holiday Lunch Buffet

with Live Carolers

TUESDAY, 12/10 · 11:30 AM - 1:30 PM · \$50

SOUP AND SALAD

Lobster Bisque

Pear and Mozzarella Caprese VGT

Tender Greens, Endive, Basil, Pomegranata, and Balsamic Glaze

Classic Caesar Salad

Romaine, Roasted Heirloom Cherry Tomatoes, Parmesan Cheese and Croutons

Grilled Antipasto Platter v

ENTRÉES

Roasted Duck Breast

Chestnut Veloute

Fall Spiced Grass-Fed Bavette Steak GF

with Apple Mostarda

Roasted Salmon

Saffron Sauce

Fried Ravioli VGT

Pomodoro Sauce

SIDES

Herbed Creamy Polenta VGT

Roasted Squash with Miso Butter V

Braised Collard Greens V

•

DESSERTS

Butterscotch Cremeux VGT · GF

Christmas Cookies VGT

Fresh Fruit Platter V · GF

Pumpkin Spice Snickerdoodles VGT

Raspberry Mousse Chocolate Cup VGT · GF Chocolate Ganache Yule Log VGT

White Chocolate Raspberry Yule Log VGT

V·VEGAN | VGT·VEGETARIAN | GF·GLUTEN-FREE

TERRAZA

O'TOOLE'S

GRAND DINING

THE TERRACE

Reservations: LaGranTerraza.com Tax and gratuity not included. Menu subject to change. Items may contain nuts or may be produced in a facility that has nuts.