



PELICAN GRILL & BAR

CHRISTMAS 2024



CAVIAR*

caviar | whites & yolks | creme fraiche | shallot | chive | caper | hasselback chips | blini

BITES

SHORT-RIB PANINI harissa aioli | pickle ✦ PIZZA BIANCA truffle | arugula
BAKED BRIE almond | spiced honey ✦ ENDIVE point reyes bleu | candied pecan
AHI TUNA ponzu | scallion | nori

CHILLED

prawns | oyster | lobster | octopus | salad | crudo | ceviche | fanny bay | kumai | blue point
mignonettes | sauce louis | cocktail | citrus | horseradish

ARTISANAL

JAMON IBERICO chefs favorite artisanal cheeses | crafted charcuteries | lavosh | crostini | crisps
mustards | jams | gherkins | nuts ✦ WARM ROSEMARY FOCACCIA italian ciabatta | baguettes
fruit & nut batard | seasonal jams | infused butters | olive oils | aged balsamic

SUNRISE

applewood smoked bacon | turkey bacon | chicken apple sausage | andouille
scramble | eggs benedict | hash brown

FRENCH TOAST & PANCAKE BAR

pumpkin spice maple syrup | 100% pure maple syrup | whipped eggnog | macerated berries
dark chocolate | strawberry | whipped butter | crumbled oreo

FROM THE GARDEN

romaine | oak grove lettuces | spinach
accoutrements: point reyes blue cheese crumble | manchego | parmigiano reggiano | burrata
bacon | heirloom cherry tomato | crostini | jidori chicken
winter squash | berries | red onion | candied pecans | toasted almond
finishing: fig vinaigrette | caesar | blue cheese emulsion | white balsamic vinaigrette | ranch

SOUP

APPLE CHESTNUT pine nut crumble | chive

STATIONS ITALIANO

RISOTTO wild mushroom | black truffle | parmigiano reggiano
RIGATONI classic alfredo | bloomsdale spinach | parmesan

BUTCHERS BLOCK

WAGYU ZABUTON bordelaise | smokey garlic shishito | sunflower seed
ROASTED KUROBUTA PORK PERNIL plantain | pickled shallot | arroz con gandules
STRIPED BASS puttanesca de mer | basil | spicy breadcrumb

SIDES

BELUGA LENTIL winter squash | coconut | pepita | raita
CRISPY BRUSSELS SPROUTS pancetta | agro dolce
WHIPPED YUKON GOLD POTATO ✦ POTATO DAUPHINOISE

HOUSE-BAKED BAKERIES

butter croissants | pain au chocolat | seasonal fruit danish served with preserves | honey

DESSERT ROOM

gelato & sorbet sundae bar | assorted pies & confections
holiday shortbread cookies & macarons | festive petit gateux



pricing excludes additional alcohol, tax & service charge. *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 6 or more.



CHRISTMAS EVE DINNER BUFFET

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