



Allegretto

VINEYARD RESORT BY AYRES

HOLIDAY CELEBRATION MENU



HORS D'OEUVRE

WARM

\$8 per person

Arancini Mushroom Cap (v)

Lemon-Thyme Risotto with Fontina Cheese, Herb Breadcrumbs

Black Truffle and Parmesan Gougères (v)

Funghi Flatbread Pizza

Porcini Cream Sauce, Cremini Mushroom, Caramelized Onion, Pecorino Pepato Cheese, Sage

CHILLED

\$8 per person

Beef Carpaccio Crostini

Arugula Pesto, Pecorino Pepato Cheese and Lemon Aioli

Santa Barbara Smoked Salmon

with Dijon Cream Cheese, Caper and Pickled Red Onion Relish on a Bagel Crisp

Burrata Crostini

Grilled Bread, Toasted Almond and Raisin Chutney, Mint, and Cilantro (v)

Please inquire with the catering team regarding additional menu selections. Pricing subject to 20% taxable service charge and 8.75% sales tax. (v) Vegetarian option



DISPLAYS

CHARCUTERIE & CHEESE

\$22 per person

Locally-Sourced Cured and Preserved Meats and Salamis, Local and Imported Cheeses
Accompanied by Marinated Olives, Cornichons, Mustards, House Made Hummus, Candied Nuts, Grapes,
Assorted Breads and Crackers

RAW BAR

\$32 per person

Gulf Shrimp Cocktail, Variety of Pacific Oysters, Ahi Tuna Tataki, Morro Rock Cod Ceviche
accompanied by Tequila-Infused Cocktail Sauce, Champagne Mignonette, Pickled Ginger, Wasabi, Tobiko,
Crispy Wonton Triangles, Tortilla Strips

TAPENADES & PESTOS (v)

\$16 per person

Artichoke, Red Bell Pepper and Cilantro Tapenade, Olive, Caper and Pickled Onion Muffuletta,
Kalamata Olive & Roasted Garlic Tapenade and Sun Dried Tomato Pesto
Accompanied by Assorted Breads and Crackers

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PLATED DINNERS

SEASONAL CELEBRATION

\$68 per person

Warm Roasted Beet Salad

Crumbled Cowgirl Creamery Bleu Cheese, Candied Walnuts,
Savoy Spinach, Pomegranate Vinaigrette

Burgundy Braised Boneless Beef Short Rib Stroganoff

Cremini Mushrooms, Pappardelle, Fresh Herb Cream Sauce, Pecorino Cheese

Tiramisu

Espresso Liqueur, Mascarpone Custard, Vanilla

HOLIDAY BLISS

\$82 per person

Entrée selections due 10 days in advance

Chicken Consommé with Cheese Tortellini

Winter Greens, Baby Carrots, Grana Padano

Cider-Glazed Roasted Pork Loin

White Bean Cassoulet, Braised Swiss Chard

~ OR ~

Pan-Seared Alaskan Salmon

Creamy Polenta, Cherry Tomato, Romano Bean and
Cremini Mushroom Ragout, Frisée

Sachertorte

Decadent Chocolate Cake with Persimmon Jam

CHRISTMAS FEAST

\$92 per person

Choice of two entrées, selections due 10 days in advance

Poached Pear Salad

Toasted Chestnuts, Manchego, Organic Greens, Blood Orange

Butternut Squash and Green Apple Soup

Herb Crusted, Sliced N.Y. Sirloin

~ OR ~

Sliced Leg of Lamb ~ OR ~ Roasted Halibut

Each entrée served with Glazed Fingerling Potatoes, Gremolata,
Charred Brussels Sprouts with Shallots and Yams

Bûche de Noël

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