

THE WESTGATE HOTEL
HOLIDAY SELECTION MENU
-2019-

3-COURSE PLATED MENU

1ST COURSE

Choice of One

WILD MUSHROOM BISQUE

Parmesan Puff and Black Truffle Essence

BUTTERNUT SQUASH

Julian Apple Velouté, "Sous Vide" Short Ribs, Mustard Seed Oil

SEAFOOD CHOWDER

Bay Shrimp, Scallop, Manila Clams, Burgundy Black Truffle

SWEET YAM BISQUE

Point Reyes Blue Cheese, Crème Fraîche

BABY SPINACH AND ARUGULA SALAD

Asian Pears, Pomegranate, Gorgonzola Cheese, Pecan Nuts, Champagne Vinaigrette

BABY FRISÉE AND MACHE SALAD

With Papaya and Cilantro Chutney

CAESAR SALAD

Artisan Romaine Hearts, Sourdough Garlic Croutons, Parmesan Reggiano Chip

PETITE ARTISAN LETTUCE & WARM GOAT CHEESE

Black Mission Figs, Pancetta, Pine Nuts, Grapes, Aged Balsamic Vinegar

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2ND COURSE

Choice of Two

ATLANTIC SALMON Mascarpone Risotto, Beurre Rouge, Grilled Artichokes

CHILEAN SEA BASS Bhutanese Red Rice, Curried Fennel Purée, Yuzu Lime

MISO MARINATED BLACK COD Baby Bok Choy, Shiitake Mushroom, Broken Rice

BEEF TENDERLOIN King Oyster Mushroom, Yukon Gold Potato Gratin, Rossini Sauce

BEEF TENDERLOIN Pee Wee Potato, Brussels Sprouts, Pancetta, Port Wine Reduction

“SOUS VIDE” SHORT RIBS Celery Root, Shallot Marmalade, Red Wine Demi

VEAL TENDERLOIN Macaire Potato, Glazed Baby Turnip, Sage jus

NEW ZEALAND VENISON CHOP Scheschuan Pepper, Quince, Parsnip Mousseline, Cranberry Chutney

3RD COURSE

Choice of One

EGGNOG CRÈME BRÛLÉE Pistachio Ice Cream

PUMPKIN CRÈME FRAÎCHE CHEESE CAKE Caramel Ice Cream

WARM PECAN AND CHOCOLATE TARTE Bourbon and Vanilla Ice Cream

CHOCOLATE SWEET POTATO CAKE Ivory Cinnamon Pastry Cream and Poached Cranberries

*Served with Freshly Brewed Westgate Blend Regular and Decaffeinated Coffee
Tazo Teas and Herbal Infusion Teas*

80 Per Person

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HOLIDAY BUFFET DINNER

SOUP SELECTION

BUTTERNUT SQUASH SOUP Pumpkin Seed Oil, Rosemary Crème Fraîche

SALAD SELECTIONS

ARTISAN SALAD Point Reyes Blue Cheese, Dry Mission Black Fig, Walnuts

LENTIL SALAD With Burgundy Truffle, Granny Smith Apple, Goat Cheese

KALE SALAD Pine Nuts, Parmesan Regianno, Lemon Vinaigrette

APPETIZERS

WARM VENISON PÂTÉ EN CROUTE Truffle Gastrique

DAY BOAT SEA SCALLOP Spaghetti Squash, Blood Orange Vinaigrette

CARVING STATIONS*

ROASTED TURKEY Sage Gravy, Cranberry Sauce

PRIME RIB With Creamy Horseradish and Bordelaise Sauce

MAIN COURSES

“SOUS VIDE” SHORT RIBS Celery Root Purée, Cider Reduction, Parmesan Gnocchi

BARRAMUNDI Artichoke Agnolotti, Sage Butter Sauce

CHEESE TORTELLINI Fire Roasted Heirloom Tomato Sauce

SWEET YAM MASHED POTATOES

SEASONAL VEGETABLES

DESSERT

BOURBON CHOCOLATE WALNUT AND PECAN PIE

PUMPKIN CHEESE CAKE Five Spice Anglaise

HOLIDAY YULE LOG

EGGNOG CRÈME BRULÉE

*Served with Freshly Brewed Westgate Blend Regular and Decaffeinated Coffee
Tazo Teas and Herbal Infusion Teas*

98 per Person

Minimum 30 Guests

**All Carving Stations Require A Specialty Chef Fee*

80 per Hour