



HOLIDAY DELIGHTS

Wednesday, December 25 • Trevi's

12-6 p.m. • \$89 Adults • \$44 Children 4-12

For reservations, please call 407.238.6564 or visit OpenTable.com

From the Garden

Salad Station

Romaine, garden greens, arugula, radish, tomato, shaved carrot, cucumber, onion, feta, parmesan, cheddar, candied pecans, croutons, ranch, balsamic, Caesar

Heirloom Tomato and Burrata Salad

Micro basil, balsamic pearls, evoo

The Wedge

Baby iceberg, crispy bacon, pickled onions, roasted tomatoes, creamy blue cheese

Roasted Candy Cane Beet Salad

Pickled kumquats, goat feta, ice wine vinaigrette

Market Soup Station

Winter Potato and Leak Soup

Crispy Shallots

Dip It • Cure It • Spread It

Imported and domestic cured meats, farmstead cheeses, mixed olives, roasted garlic hummus, eggplant caponata, pickled vegetables, olive tapenade, toasted crostini, crisp lavash, bake shop artisan bread

Chilled Seafood & Half Shell Bar

Shrimp cocktail, East Coast oysters, steamed mussels, cocktail sauce, mignonette, horseradish, lemons

Aged and Cured

Smoked Salmon, cured egg, shaved onion, capers, roasted tomatoes, boursin cheese

Chef-Prepared Sushi & Sashimi

Rolls

Spicy tuna, California, vegetable

Sashimi

Tuna, salmon

Breakfast Additions 12pm-2pm

Made-to-order omelets, gingerbread pancakes with eggnog icing chicken sausage, applewood smoked bacon

Kid's Favorites

Chicken tenders, tater tots, mac and cheese

Carved

Prime Rib of Beef

Chianti reduction, horseradish cream

Porchetta with Wild Mushroom and Rosemary

Port Jus

Honey Glazed Ham

Caramelized pineapple sauce

Risotto Station

Choice of saffron or parmesan risotto, chicken, Italian sausage, shrimp, artichokes, wild mushrooms, roasted peppers, peas, parmesan cheese

Gourmet Mac & Cheese Station 2pm-6pm

Choice of smoked cheddar or white cheddar sauce chicken, crispy bacon, short ribs, wild mushrooms, green onions, cheddar cheese

Entrées

Chicken Saltimbocca

Crispy prosciutto and sage, whole grain mustard cream

Seared Salmon

Tomato fennel ragout

Chilled Seafood & Half Shell Bar

Shrimp cocktail, East Coast oysters, steamed mussels, cocktail sauce, mignonette, horseradish, lemons

Traditional Comfort Accompaniments

Roasted root vegetables, truffled scalloped potatoes haricot vert with caramelized cippolinis and crispy bacon lardons, whipped sweet potatoes

Santa's Sweet's Corner

White chocolate peppermint creme Brule, vanilla bean panna cotta, tiramisu mousse cups, apple spiced bread pudding, red velvet cake pops, black forest shooters, pecan bourbon bars, carrot spiced cake, apple salted caramel Dutch tarts, eggnog spice pudding shooters, mini pumpkin pie