

# RAVELLO

## **Christmas Brunch** December 25 | 11am – 5 pm

Adults \$59.95++ | Children (6 – 12) \$22.95++ | Children 5 & Under Free

### **Cold Displays**

Herb and Pepper Glazed Whipped Ricotta Dip  
*Charred Vegetable Crudit  and Toast Points*

Antipasto Display  
*Assortment of Cured Meats, Cheese and Fire Roasted Vegetables and Marinated Olives*

House-Baked Artisan Breads

On Ice Crab Claws, Shrimp, Marinated Mussels  
*Bloody Mary Cocktail Sauce, Spicy Mustard*

Tuna Carpaccio  
*Lemon Gremolata Herbs Olive Oil and Aged Balsamic, Lavash, Crackers*

### **Freshly Made Soup & Salads**

Crab Bisque

Quinoa Salad  
*Golden Beets, Pears, Toasted Pumpkin Seeds, Gorgonzola, Italian Parsley, Honey-Dijon Vinaigrette*

7-layer Pasta Salad  
*Ditalini, Broccoli, Peas, Prosciutto, Shredded Fontina Cheese, Arugula, Sundried Tomatoes*

Winter Caprese  
*Slow Roasted Tomatoes, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil, Orange Vincotto*

Composed House Salad  
*Mixed Salad Greens, Jewel Box Tomatoes, Cucumbers, Dried Cranberry, Radish, with Ranch, White Balsamic or Raspberry Vinaigrette*

Caesar Salad  
*Romaine Lettuce, Focaccia Croutons, Shaved Parmigiano-Reggiano, Creamy Parmigiano-Reggiano Dressing*

## **Entrées and Sides**

### **Rotini Al Forno**

*Vodka Sauce, Peppers, Onions, Spinach, Provolone*

### **Braised Short Ribs**

*Balsamic Glaze, Cipollini Onions, Crimini Mushrooms*

### **Roasted Salmon**

*Fennel, Shallots, Cilantro, Lemon, Herb Butter*

### **Creamed Spinach and Artichoke**

### **Savory Bread Pudding**

*Mushrooms, Parmigiano-Reggiano, Herbs*

### **Yukon Gold Mashed Potatoes**

### **Brussel Sprouts and Caramelized Red Onions**

*Sea Salt, Brown Butter Vinaigrette*

### **Marinated Roasted Cauliflower**

*Dried Cranberries, Honey, Yogurt Crust*

## **Carving Stations**

### **Maple Glazed Bone in Ham**

### **Garlic and Rosemary Frenched Turkey Breast**

*Natural Jus*

## **From the Pastry Shoppe**

Black Forest Torte, Buche de Noel, Individual Mulled Cider Cobbler, Gingerbread Torte, Deep Dish Cherry Pie, Chocolate Truffle Torte, Grand Mariner Crème Brûlée, Gingerbread House Decor *with Decorated Christmas Cookies, Peppermint Bark*

Regular and Decaffeinated Coffee, Hot Tea, Milk and assorted Freshly Squeezed Juices

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you are pregnant or have certain medical conditions.