



Holiday Dining 2009

Thanksgiving

THANKSGIVING BUFFET

11am to 5pm

\$68 for adults, \$34 for children

Tax & 18% gratuity not included

Christmas Eve

REGULAR MENU

AND

SEASONAL FAVORITES

5pm-9pm

New Year's Day

BREAKFAST BUFFET

WITH EXTENDED HOURS

\$27 for adults, \$13.50 for children

Tax & 18% gratuity not included

Christmas Day

FOUR COURSE PRE FIX MENU

\$70 per person

Tax and 18% gratuity not included

FIRST

Goat cheese terrine, basil coulis, red pepper oil, and season's petite mix

Earthbound farm baby arugula, cherry tomato, pine nuts, roasted red pepper, parmesan cheese, avocado, virgin olive oil, rice vinegar

Pan seared Mano de Leon scallop, capellini pasta, applewood smoked bacon, basil slaw, lobster reduction

SECOND

Organic corn soup, roasted corn, crème fraiche

Roasted butternut squash cappuccino, cinnamon mascarpone cheese

Kobe beef carpaccio, green pepper oil, balsamic reduction, micro greens, Point Reyes blue cheese

THIRD

Pan seared Chilean sea bass, papaya mango ravioli, port wine cranberry reduction

Grilled filet mignon, corn shitake fricassee, short rib reduction

Organic turkey leg confit, citrus brined slow roasted breast, celery root whipped potato, roasted baby vegetables

FOURTH

Chocolate yule log, espresso sauce, chocolate shavings

Apple tartan, puff pastry dough, vanilla bean caramel sauce, vanilla ice cream

Home style pumpkin tart, pecan sauce, cinnamon whipped cream, macadamia ice cream

New Year's Eve

FOUR COURSE PRE FIX MENU

6pm Seating: \$85 per person, 9pm Seating: \$125 per person.

Tax and 18% gratuity not included

FIRST

Seared Hudson Valley foie gras, grilled pineapple, fried quail egg, cranberry port wine reduction

Farmers Market field green, Braeburn apple, Bartlett pear, raspberries, strawberry vinaigrette

Breaded crab cake, Point Reyes blue cheese whipped potato, chipotle beurre blanc

SECOND

Lobster bisque, white truffle crème fraiche

White asparagus cappuccino, double devon cream

Smoked salmon terrine, dill cucumber, crème fraiche, season's micro mix

THIRD

Caramelized Mano de Leon sea scallops, cauliflower fricassee

Braised monkfish Provençal, lobster broth, baby bok choy, roasted red pepper oil

Grilled filet mignon, braised cabbage, bacon, parsnip puree, red wine reduction

FOURTH

Chocolate raspberry parfait, vanilla bean crème anglaise

Tahitian vanilla bean crème brulee, cinnamon beignets

Beaumes venise poached pear, blood orange sauce, vanilla ice cream

TAKE THE ELEVATOR HOME. ASK ABOUT OUR HOLIDAY SPECIALS ON LUXURIOUS OCEANVIEW ROOMS AND SUITES.



For reservations or more information, please call 310-458-6700.

Ocean and Vine at Loews Santa Monica Beach Hotel

www.loewshotels.com