

Cielos

Executive Chef
David Solorzano

CHRISTMAS

10:00AM - 6:00PM
\$58 ADULTS | \$29 CHILDREN (7-14)

BREAKFAST (ENDS AT 2:00PM)

EGGS BENEDICT
OMELET BAR
RED VELVET WAFFLES
BACON, SAUSAGE, AND LODGE BREAKFAST POTATOES
ASSORTED BREAKFAST BREADS

SIDES

SHRIMP AND WHITE FISH CEVICHE
ANTIPASTO PLATTER
FRUIT PLATTER
GRILLED MARINATED VEGETABLE PLATTER

SALAD

CAESAR SALAD
Romaine, Parmesan-Anchovy Dressing, Garlic Croutons
POTATO AND CARMELIZED ONION SALAD
Gherkins, Mustard, and Parsley
WINTER SALAD
Roasted Chicken, Apple, Grape, Pecan, Greens, Buttermilk Dressing

Cielos

CARVING STATIONS & PROTEINS

LODGE-RUBBED PRIME RIB

Shallot Au Jus

SLOW ROASTED HAM

Orange-Cranberry Pineapple Glaze

LACKERED AND ROASTED CHRISTMAS GOOSE

MAHI MAHI

Chorizo Cream

MEATLOAF

STARCHES

MEXICAN RICE

POTATO PURÉE

HARICOT VERT

Crispy Shallot

VEGETABLE MEDLEY

Parmesan Cream

BROCCOLI MAC AND CHEESE

Herb Gremolata

DESSERT

TRES LECHES CAKE

STRAWBERRY SHORTCAKE

TIRAMISU

LIME TARTS

PIÑA COLADA PANNA COTTA

CHOCOLATE BROWNIE

Menu subject to change.

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