



NAPLES GRANDE
BEACH RESORT

Christmas
Aura Restaurant 11am-8pm
Adults...\$65++
Kids 5-12...\$32 ++
Under 5 Complimentary with Adult Purchase

Christmas Egg Nog
Christmas Bread Selection

1st course

Winter Harvest Salad

Apples...Maytag Blue Cheese...Toasted Walnuts...Sherry Vinaigrette

2nd course

Roasted Butternut Squash and Green Apple Soup

Spiced Maple Butter and Toasted Chestnut

3rd course

Choice of the following:

Roasted Tom Turkey

Corn Bread & Chestnut Dressing...Giblet Gravy...Mashed & Sweet Potato
Sautéed Green Beans...Swiss Chard & Roasted Baby Carrots
Homemade Cranberry Relish

Arctic Char

White Bean Ragout, Chorizo, Piquillo Peppers, Wilted Arugula

Rosemary Scented Lamb T-Bone

Herb Roasted Potatoes...Sautéed Green Beans...Swiss Chard & Roasted Baby
Carrots...Natural Jus

Dessert Tasting Buffet

Pumpkin Brûlé, Apple Bread Pudding, Cranberry Cheesecake, Hazelnut Pear Tart,
Eggnog Shooters, Spiced Hot Chocolate with assorted Brownies

Chef Station

Christmas Cookie Baking and Decorating
Gingerbread, Sugar Cookies, Linzer, Ginger Snap etc.

Kids

Ice Cream Sunday

Chocolate, Caramel Sauces, M & Ms, Sprinkles, Whip Cream, Cherries, Nuts, Oreo
Crumbs

Sage Roasted Tom Turkey

Corn Bread & Chestnut Dressing...Giblet Gravy...Mashed and Sweet Potato
Sautéed Green Beans...Brussel Sprouts & Roasted Baby Carrots
Homemade Cranberry Relish

Baked Turkey Macaroni & Cheese

Sautéed Green Beans...Roasted Baby Carrots

Turkey Fingers

French Fries...Cranberry Relish

Aura New Years Eve Dinner
6:30pm to 8:00pm 1st seating
9:00pm to 10:30 2nd seating
Adults...\$125 ++
Kids...12 and younger 62++

Amuse

Crisp Brandade...Truffle Foam

1st Course

Choice of the following:

Winter Harvest Salad

Maytag Blue...Apples...Candied Walnuts...Sherry Vinaigrette

Roasted Chestnut and Butternut Squash Soup

Toasted Brioche Croutons...Pistachio Seed Oil

Bosc Pear Carpaccio

Shaved Fennel...Radicchio...Balsamic Syrup

2nd Course

Choice of the following:

Dungeness Crab Tower

Celeriac...Lemon Aioli...Pommelo Vinaigrette

Pan Fried Veal Sweetbreads

Leek Fondue...Shitake Mushroom...Crispy Spinach...Citrus Cardamon Reduction

American Sevruga Caviar ½ oz

Buckwheat Bilini...Garnitures

Intermezzo

Frozen Margarita

Tequila Lime Ice...Salted Air

4th Course

Choice of the following:

Roasted Cornish Game Hen

Pancetta and Brioche Bread Pudding...Swiss Chard...Natural Jus

Pan Roasted Artic Char

White Bean Ragout... Piquillo Peppers ...Chorizo...Wilted Arugula

Braised Oxtail and Lobster Napoleon

Porcini Mushroom...Sunchoke Puree...Natural Reduction

5th Course

Choice of the following:

Valrhona mousse trio

Spiced pumpkin, apple cinnamon, eggnog mousse

Keylime soufflé

Vanilla ice cream

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Keylime soufflé

Vanilla ice cream



NAPLES GRANDE
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Vista Christmas Breakfast Buffet
8 am – 12 Noon
Adults...\$28 ++
5-12...\$14 ++
Under 5 Complimentary with Adult Purchase

Artisan Toast Breads & Breakfast Pastries

Croissants...Bagels...Danishes...Muffins...English Muffin...Banana Bran & Nut Bread
Butter...Jam...Plain & Flavored Cream Cheese

Cereal Selection

Boxed...Milk/Half & Half

Greek Yogurt Parfait...Fruit & Granola...Honey

Individual Yogurts

Toasted Granola...Bircher Muesli

Dried Fruit & Nuts

Seasonal Fruit Display

Seasonal Sliced Fruits...

Macerated Fruit...Seasonal Inspiration

Juice Display

Grapefruit...Orange...Tomato...Cranberry...Apple

European Breakfast

Smoked Salmon...Salami...Ham...Turkey...

Hard Boiled Eggs...Dijon Mustard...Mayonnaise...Sliced Cheese...Swiss...Provolone

Capers...Sliced Tomatoes...Cucumbers...Onions

Bread Rolls

Hot Specialties

Breakfast Potatoes

Scrambled Eggs

Bacon...Pork Link Sausage

Buttermilk Biscuits & Gravy

Carving (Attendant)

Baked Country Ham

Molasses & Black Pepper Roasted Smoked Slab Bacon

Morning Specialties (Chef Attendant)

Baked Eggs Cocotte...Spinach...Mushrooms & Crisp Pancetta

Steel Cut Oatmeal Brule...Macerated Golden Raisins

Belgium Waffles...Assorted Toppings

Orange Custard Baked Cheese Blintz...Berry Coulis...Toasted Almonds

Eggs to Order (Chef Attendant)

Select your ingredients to create your Personal Egg Dish

Garnitures

Spinach...Peppers...Scallions...Onions...Mushrooms...Tomatoes

Ham...Bacon...Sausage

Cheddar...Swiss...American Cheeses

Egg White...Egg Beaters...Whole Eggs

Warm Tomato Ranchero Sauce