

# Christmas Day Festive Dinner

25 December 5:00 PM – 9:00 PM

Enjoy a festive spread in the Velvet Buck with exquisite culinary carving stations and traditional holiday offerings. Make a merry toast with a glass of champagne or a signature holiday cocktail, on us.

Adults 150 / 12 years & under 50 / 5 years & under complimentary.

## colorado meat & cheese

local cured meats  
local cheese  
pickled vegetables  
seasonal compotes

## raw bar

fresh oysters on the half shell  
snow crab claws  
jumbo prawn  
ceviche  
mignonette  
brandy cocktail sauce  
lemon wedges

## festive soup & salads

celery root soup, truffle essence

quinoa & beet salad, truffled alpine  
goat cheese, sherry vinaigrette

frisee & arugula salad, pomegranate,  
alpine feta, sunflower seeds,  
preserved lemon vinaigrette

romaine and iceberg salad with olives,  
carrots, onion, celery, cherry tomatoes,  
aged cheddar, pecorino,  
butter milk blue cheese dressing,  
balsamic dressing

## entree

roasted root vegetable medley  
including rutabaga, turnip, golden beets,  
pearl onions, celery root

sautéed wild forest mushrooms with fresh herbs

ricotta spinach ravioli with creamed corn sauce

lobster boursin mac n' cheese

truffle mashed potatoes

citrus rosemary brined chicken  
with roasted chicken jus

plum & kale stuffed lamb leg with rosemary jus

## entree carving station

smoked maple bourbon bone-in ham

roasted cedar plank salmon with orange glaze

black lava salt crusted buffalo tenderloin with  
huckleberry demi & horseradish cream

rustic dinner rolls

## dessert

chocolate bark

peppermint bark

eggnog panna cotta

s'more tart

gingerbread cookies

chocolate fountain with house made

marshmallow, fresh fruits, dried meringue,  
and pound cake

\* ALL PRICES ARE LISTED IN USD (\$) AND ARE EXCLUSIVE OF TAX & GRATUITY

\* RESERVATIONS HIGHLY RECOMMENDED & BOOKABLE AT [STREGISASPEN.COM/FESTIVE](https://stregisaspen.com/festive)  
WITH A CREDIT CARD. 50% CANCELLATION FEE FOR CANCELLATIONS WITHIN 72 HOURS