CHRISTMAS CAROL LUNCHEON
Friday, December 24, 2004

CRYSTAL BALLROOM
Four Course Luncheon

SOUP

Pheasant Minestrone
With Black Truffle Quenelles and Cannellini Beans

SALAD

Bouquet of “Santa Barbara” Greens, Asiago Cheese Nest
Candied Pancetta and Aged Balsamic Vinaigrette

ENTRÉES
Choice of:

Seared Beef Tenderloin
With Purple Hash Potatoes and Wild Mushroom Fricassee
Star Anis Zinfandel Sauce

Pistachio Crusted Rack of Lamb
Celeriac and “Maytag” Blue Cheese Au Gratin
Roasted Shallots and Rosemary Jus

Avocado Oil Grilled Alaskan King Salmon
With Fennel Blue Crab Cake
Champagne Tarragon Béarnaise

DESSERTS
Choice of:

Pecan & Pear Strudel
Cinnamon Ice Cream
Mandarin Caramel Sauce

Banana Chocolate Tart
Ginger Sauce Anglaise

$70 Per Adult
$35 Children - 10 Years Old and Under
Tax & Gratuity Included
HOLIDAY TURKEY TO GO

On Thanksgiving and Christmas Day, a Turkey To Go Service will be offered for $180.00 per order (tax and service charge not included).

One dinner with all the trimmings for 6-8 people includes:
- 14Lb. “Diestel” Free-range Turkey
- California Field Salad
- Yams Gratin
- Rosemary Roasted Garlic Mashed Potatoes
- Winter Root Vegetable Medley
- Apple Hazelnut Stuffing
- Truffle Giblet Jus
- For dessert:  
  Thanksgiving: Traditional Pumpkin Pie with Sauce Anglaise & Chantilly Cream is offered.  
  Christmas: Chocolate Pineapple Yule Log with Coconut Yogurt Sauce is offered.

All orders must be preordered by calling Room Service (310) 276-2251, ext. #5777. Orders may be placed up to three hours in advance on Thanksgiving and Christmas Day. The pick-up times will be between 10:00 am and 5:00 pm at the concierge desk located in the Lobby level. Guests will be asked to approach the Concierge, and the concierge will call Room Service to deliver the dinner. Room Service handles all billing.

Anybody requesting delivery may do so through CLS for a service fee of $30.00 within a 5-mile radius.

The Diestel Family began range-growing specialty breed turkeys in 1949 in the clean, open-environment of the Sierra Nevada Foothills. At Thanksgiving, they sold their turkeys to the local folks who enjoyed the trip to the ranch each year. Today, they produce turkeys and turkey products year round but, not much has changed since 1949... same ranch, same firm belief that the family secrets of range growing with extra time, individual care and a wholesome diet and environment consistently produce a better, tender and juicy turkey that has real old-fashioned flavor.