

THE WESTIN
LA PALOMA
RESORT & SPA
TUCSON

Christmas Day Brunch Buffet

DECEMBER 25 | 12PM-5PM | \$98 ADULTS | \$45 CHILDREN (10 and under)
(All Prices Subject to Tax and 20% Service Charge)

SEAFOOD STATION

Poached shrimp, seared tuna, ceviche, house smoked salmon | GF*
Smoked trout dip with huckle berries | GF*
Assortment of sauces, breads, and condiments

CHARCUTERIE

Citrus marinated olives, artisanal cheeses, cured meats | GF*

SALAD BAR

Composed salads, seasonal greens and toppings

CARVING STATION

Herb and horseradish crusted prime rib, au jus | GF*
Bourbon pineapple glazed ham | GF*

ENTREES

Roasted duck, tangerine glaze, citrus salsa | GF*
Herb and garlic roasted pork loin, rosemary demi, roasted pears and shallots | GF*
Seared salmon, holiday succotash, king trumpet mushroom and
artichoke salad lemon thyme burre blanc | GF*
Garlic shrimp and crab linguini, spinach, peppers, sun dried tomato pesto
French onion potatoes, Swiss and parmesan
Sweet potato casserole, pecan cranberry crumble | VE*
Asparagus au gratin with bacon
Baby green beans with pistachios, honey ginger baby carrots | GF, V, VE*
Ancient grain pilaf with dried fruit | GF, VE*
Mushroom and lentil manicotti, smoked tomato sauce | GF, VE*
Quinoa and roasted vegetable stuffed butternut squash, pomegranate and soy glaze | GF, VE*

VIENNESE DESSERT TABLE

V = Vegetarian
VE = Vegan
GF = Gluten Free