

Festive Feasts

THE CHEFS AT NEWPORT BEACH COUNTRY CLUB ARE COOKING UP CHEER IN THE KITCHEN THIS HOLIDAY SEASON, OFFERING A VARIETY OF BUFFETS AND PRIVATE PARTIES FOR MEMBERS TO ENJOY.

BY ASHLEY RYAN



Each year, gathering with friends and family is one of the most prominent parts of the holiday season. And here at Newport Beach Country Club, these festive feasts just get better and better. This season, we have so much to offer—from brunch and candlelight dinner to our first-ever gingerbread house display.

The lobby is always a place of welcome, and the cheer is tangible this season. On chill Newport nights, step inside to enjoy hot chocolate, warm apple cider and cookies. In addition, the gingerbread display will be housed in the lobby beginning Dec. 5. “The kitchen smells amazing, and we are excited for the reveal [of the gingerbread house] to coincide with the tree lighting party in early December,” says Executive Chef Graeme Blair.

A number of events have also been dreamt up by the food and beverage team at the club. “This year we focused on the smaller groups and families that wanted to utilize their club for celebrations and get together,” he notes. The catering team is on hand to cover private events, while the NBCC dining venues are already serving up delicious dishes.

Launched in November, the weekend brunch offered on Saturday and Sunday mornings is sure to delight. “We’ve already rolled out our weekend brunches with a chef-attended omelet station, [plus a] bagel and donut bar, along with all the brunch favorites that we feel will be a huge hit during the holidays with friends and family in town,” Blair explains. The brunch, which runs from 10 a.m. to 1 p.m. at Seahorse Grille, also includes waffles with gourmet toppings, smoked tri tip, beloved bacon and more. Guests may also opt to spring for the unlimited drink option, which includes either mimosas or bloody marys.

A holiday lunch buffet is also making its debut

CANDLELIGHT Dinner Buffet

EVERY SUNDAY IN DECEMBER

ROASTED TURKEY
turkey gravy, cranberry

PRIME RIB
horseradish cream, au jus

SHRIMP & CRAB CLAWS
cocktail, louis, lemons

BUTTERNUT SQUASH RAVIOLI
sage cream, candied chestnuts

PORTOBELLO RAVIOLI
foraged mushroom ragu, marsala cream

GRATIN POTATO
CRISPY BRUSSELS SPROUTS
PEE-WEE POTATOES
GARLIC & HERB WHIPPED POTATO
ROASTED VEGETABLES

SEASONAL SOUP
Butternut Squash, Parsnip, Potato Leek,
Lobster Bisque

FALL SALAD

HOLIDAY BREAD PUDDING WITH CRÈME ANGLAISE,
YULE LOG, CROQUEMBOUCHE,
HOLIDAY MINIS & COOKIES

50 ADULTS | 20 KIDS
LITTLE ITALY WILL RETURN IN JANUARY

NEWPORT
BEACH
COUNTRY CLUB

SEAHORSE GRILLE

Weekend Brunch

SATURDAYS & SUNDAYS
10:00 AM - 1:00 PM

Brunch Favorites

CHEF ATTENDED OMELET BAR
WAFFLES WITH GOURMET TOPPINGS
APPLEWOOD BACON, SMOKED TRI TIP
BAGEL WALL
PASTRAMI CURED SALMON
FLAVORED CREAM CHEESE SHMEAR
FRESH BAKED PASTRIES & DUCK DONUTS
& MUCH MORE

ENHANCE YOUR BRUNCH WITH
UNLIMITED MIMOSAS OR A BLOODY MARY BAR
FOR AN ADDITIONAL \$10 ++

RESERVATIONS RECOMMENDED
Make a reservation with the Seahorse
host or by calling (949) 524-8120
\$35 ++ ADULT • \$15 ++ CHILD



in December, offered on Thursday and Friday afternoons. Blair says this event will likely be aimed at small businesses and social groups in the region who are looking for space to enjoy a holiday gathering, end-of-year celebration or gift exchange with quality food. The menu features everything from turkey and prime rub to festive soups, holiday-themed sides and bite-size desserts.

Last but not least is the Candlelight Dinner Buffet, taking place each Sunday throughout the month of December (don't worry—Pasta Night will return early next year!). “The decora-

tions are in place, the carolers are booked and the buffet fulfills all your holiday wishes with a seafood bar, carved turkey and sustainable fish, prime rib as well as a 3-foot-tall croquembouche and yule log holiday display for that sweet tooth,” Blair says.

The roasted turkey will be served with gravy and cranberry in keeping with the spirit of the season, while the prime rib will feature horseradish cream and au jus. In addition, shrimp and crab claws will be offered as well as two kinds of ravioli—portobello, with a foraged mushroom ragu and marsala cream, and but-

ternut squash, accompanied by sage cream and candied chestnuts.

On the side, enjoy fall salad, crispy Brussels sprouts, three types of potatoes, roasted vegetables and seasonal soups, including potato leek, lobster bisque, butternut squash, and parsnip. In addition to the croquembouche and yule log, the dessert table will be loaded with holiday bread pudding, cookies and other mini treats.

However you choose to dine with us this holiday season, we wish you good tidings and cheer as you dine with those that mean the most to you this month.