

HOT DISPLAY

Breaded Artichoke Benedicts, Sausage and Applewood Bacon, Medley of Steamed Seasonal Vegetables, Scrambled Eggs, Crisp Chicken Tenders and Potato Wedges, Kids Crudité & Fresh Berries

DESSERT DISPLAY

Mini White Chocolate and Raspberry Bouche Noel, Flourless Tiramisu, Mini Pumpkin Cheesecake, Mini Lemon Tart, Holiday Butter Cookies, Mini Cranberry Cobbler, Warm Eggnog Custard



PORTA BLU CHRISTMAS DINNER

DECEMBER 24th & 25th, 2018
5:00pm – 9:00pm

CELERY ROOT SOUP \$14++

Seared Scallop, Fennel Confit,
Nueskes Bacon, Lemon Puree

PRIME RIB OFF THE BONE \$45++

Braised Swiss Chard, Basil Tabbouleh,
Carrot Jam, Sherry Peppercorn Sauce

BUTTERSCOTCH POT DE CRÈME \$12++

Salted Caramel, Pistachio



+ +8.75% Sales Tax & 18% Gratitude

PORTA BLU NEW YEAR'S EVE DINNER

DECEMBER 31st, 2018
5:00pm – 9:00pm

DUNGENESS CRAB SALAD \$22++

Pickled Butternut Squash,
Brussel Sprout, Champagne

MASAMI WAGYU RIBEYE \$65++

Lobster, Beets, Parsnip Puree, Huckleberry Jus

VAHLRONA CHOCOLATE TART \$14++

Date Marmalade, Pecan Crumble,
Pomegranate, White Chocolate Espuma



NEW YEAR BRUNCH

JANUARY 1st, 2019
11:00am – 2:00pm

Adults \$75++
Kids 12 and under \$35++
Kids 5 and under Free

Tropical Fruit Salad

Gluten Free Granola Cobbler

Warm Poached Fruit, Greek Yogurt

Stuffed Pan de Miel French Toast

Pistachio Cream, Pomegranate

Shrimp and Chorizo Hash

Local Farm Eggs and Baby Potatoes

EGGS TO ORDER

Cured Ham, Applewood Bacon, Smoked Salmon
Fresh Goat, Farmhouse Cheddar, American
Onion, Wild Mushroom, Tomato, Spinach, Peppers

+ +8.75% Sales Tax & 18% Gratitude

RAW BAR & CEVICHE

Shrimp, Agua Chile
Serrano Chili Poisson Cru
Classic Tuna Poke
Oysters in a Half Shell, Blood Orange Vinegar

SALADS

Chicory Salad

Pecan, Pomegranate, Quinoa, Date Agrodolce

Roasted Beets

Avocado, Grapefruit, Ginger Vinaigrette (V)

Wedge Salad

Radishes, Rye Croutons, Green Goddess Dressing

CHEESE & CHARCUTERIE

Laura Chenel Goat Brie
Nicolau Farms Black Truffle Casiago
Bellwether Farms Pepato
La Quercia Spicy Prosciutto
La Quercia Garlic Salami
Honey Comb, Spiced Almonds, Fennel Relish

RUSTIC FRENCH TABLE BREADS & BREAKFAST PASTRIES

Selection of Mini Croissants, Danish, Rolls and Breads

PASTA ACTION

Gorgonzola Ravioli with Braised Short Rib
Quattro Fromaggi Tortellini Saffron Sauce

CARVED ROAST BEEF EN CROUTE

Blue Cheese Potato Gratin, Watercress Pistou

SWEET TREATS

Chocolate Ganache, Pistachio and Candied
Orange Cannoli, Yuzu Cream Puff, Mini Persimmon
Cheesecake, Passion Fruit Tartlet, Honey Infused
Greek Yogurt Baklava Crumble, Mexican Hot
Chocolate with Spiced Cream

info@portablurestaurant.com • 650.304.3800

Visit hotelnia.com/experience/holiday to learn more
200 Independence Drive • Menlo Park, CA 94025



H O T E L
N I A

INSPIRE
INDULGE
BE FESTIVE

www.hotelnia.com/experience/holiday

THANKSGIVING BRUNCH

NOVEMBER 22nd, 2018
11:00am – 2:00pm

Adults \$75++
Kids 12 and under \$35++
Kids 5 and under Free

SALADS & APPETIZERS

Fresh Fruits and Berries

Endive and Persimmon Salad

Bay Blue Cheese, Pecans, Sherry Vinaigrette

Kale, Quinoa and Beets Salad

Roasted Cauliflower, Tarragon Vinaigrette

Petite Romaine Salad

Herb Croutons, Late Season Tomatoes, Buttermilk Ranch

Smoked Salmon Tartlet

Basil Cream Cheese, Caviar

Grilled Hallumi

Za'Atar, Aleppo Mustard

CHILLED DISPLAY

Lemon Poached Shrimp, Pt Reyes Oyster,
Ceviche with Avocado and Sumac,
Lemon Wedges, Traditional Cocktail Sauce,
Pink Pearl Apple Mignonette

CHEESE & CHARCUTERIE

Finochiona, Genoa, Duck Pate,
Blackstone Peppercorn Studded Sheep's Cheese,
Bermuda Triangle Ash Rind Fresh Goats Cheese,
San Joaquin Aged Alpine Cow Cheese,
Mustard, Fig Jam, Olives, Nuts

BREADS & ROLLS

Sweet Batard Loaf, Pita Bread, Assorted Rolls,
Crackers, Lavosh Butter Croissants,
Chocolate Croissants, Assorted Danish

CARVING

Traditional Roast Turkey

Giblet Thyme Gravy, Cranberry Sauce

Whole Baked Dill and Pistachio Crusted Salmon

Dill Aioli

++8.75% Sales Tax & 18% Gratuity

HOT DISPLAY

Roasted Brussel Sprouts, Blood Orange,
Almonds, Green Bean, Spiced Pumpkin Brittle,
Sourdough Sage Stuffing, Garlic Mashed
Potatoes, Herb Soft Scrambled Eggs, Sausage
and Applewood Bacon, Butternut Squash Frittata
with Goat Cheese, Baked Macaroni & Cheese,
Sweet Cheddar, Crisp Chicken Tenders and
Potato Wedges with BBQ, Ranch and Heinz 57

DESSERT DISPLAY

Mini Apple Pie, Mini Pumpkin Cheesecake,
Pecan Nut Bars, Ginger and Cranberry
Cream Puffs, Opera Torte, S'mores,
Pumpkin Spice Bars Chocolate & Honey Pecan
Bread Pudding, Chantilly Cream



PORTA BLU THANKSGIVING DINNER

NOVEMBER 22nd, 2018
5:00pm – 9:00pm

HAMACHI YELLOWTAIL CRUDO \$18++

Avocado Puree, Turnip, Aleppo Chili, Saffron Broth

HERB GARLIC ROASTED TURKEY BREAST \$29++

Turkey Leg Confit, Roasted Brussel Sprouts,
Garlic Smashed Potatoes,
Cranberry Pomegranate Sauce,
Sourdough Stuffing, Thyme Gravy

YOGURT PANNA COTTA \$12++

Gingerbread, Grapefruit



++8.75% Sales Tax & 18% Gratuity

IT'S A WONDERFUL NUTCRACKER HOLIDAY TEA

DECEMBER 15th & 22nd, 2018
3:00pm – 5:00pm

Adults \$35++
Kids 12 and under \$25++
Kids 5 and under Free

KIDS MENU

Egg Salad on Wheat
Turkey and Cheddar on White
PB&J on White

Gingerbread Man
Holiday Sugar Cookie
Candy Cane
Fruit Skewer

ADULT MENU

Butternut Squash, Crecenza and Quince on Multigrain
Rosemary Ham Apple Mostarda on Ancient Grain
Crab Louis Roll

Winter Fresh Fruit Tart
Chocolate Ganache
French Macarons

Fresh Baked Scone, Strawberries, Devonshire Cream

VEGETARIAN OPTION

Classic Cucumber and Tahini on White
Butternut Squash, Crecenza and Quince on Multigrain
Avocado, Pickled Red Onion and Radish Roll



++8.75% Sales Tax & 18% Gratuity

CHRISTMAS BRUNCH

DECEMBER 25th, 2018
11:00am – 2:00pm

Adults \$75++
Kids 12 and under \$35++
Kids 5 and under Free

Sliced Fruit Platter
Pomegranate and Pistachio Parfaits,
Greek Yogurt, Persian Lime Curd

RAW BAR

Shrimp, Crab Claws and Tomales Bay Oyster
Classic Cocktail Sauce and Meyer Lemon Mignonette

CHEESE & CHARCUTERIE

Sopressata, Calabrese, Chicken Liver Pate,
Blackstone Peppercorn Studded Sheep's Cheese,
Rogue Smokey Blue Lionza Aged Alpine Cow
Cheese Mustard, Fig Jam, Olives, Nuts

CLASSIC ITALIAN TABLE BREADS & BREAKFAST PASTRIES

Selection of Mini Croissants, Danish, Rolls and Breads

HOT APPETIZER ACTION STATION

Lobster Tailed Poached in Saffron Nage
Chestnut Soup with Porcini Tortellini

CARVING

Traditional Roast Ham

Fort Point IPA Mustard

Whipped Sweet Potato Mash

Peppercorn Crusted Roast Beef au jus

Horseradish, Potato Gratin

Maple Cured Salmon

Beet Crème Fraiche, Seeded Flatbread

++8.75% Sales Tax & 18% Gratuity