



CHRISTMAS DAY DINNER BUFFET

Saturday, December 25, 2021

5:00 - 10:00 p.m.

Adults \$75 | Kids 12 and under \$25

Kids 6 and under eat free

STARTERS

Arugula and Chicory Salad with shaved apple, pumpkin seeds, feta cheese, roasted squash, apple vinaigrette

Roasted Beet Salad with hazelnuts, shaved fennel, goat cheese, grapes, pickled red onions, red wine dressing

Farro and Mushrooms Salad with artichoke hearts, cranberries, watercress, basil, lemon vinaigrette

Iceberg Wedge Salad with smoked bacon, tomatoes, scallions, radish, roasted garlic blue cheese vinaigrette

Assorted Dim Sum with sauces

SEAFOOD & ARTISANAL CHARCUTERIE BOARD

Poached Shrimp

Spicy Crab Salad

Oysters on the Half Shell

Housemade Gravlax and Smoked Salmon served with traditional garnishes, mini bagels

Chili and Lemongrass Marinated Calamari Salad

Poke

Ceviche

Assorted Local Salumi with jamon, california cheeses, nuts, fruit compote

Artisan Bread

THE MAIN EVENT

Green Chili and Roasted Corn Chicken Potpie with a herb puff pastry crust

Slow Roasted Porchetta with sage and fennel pollen

Roasted All Natural Turkey

Roasted Salmon with baby bok choy, roasted carrots, edamame, sweet miso butter sauce, sesame seeds

ON THE SIDE

Roasted Creamer Potatoes with herb butter

Ginger and Molasses Glazed Root Vegetables

Roasted Butternut Squash with curry butter and cilantro

Creamed Spinach with cheese curds and herb panko

Traditional Stuffing

Corkscrew Pasta Mac and Cheese with smoked mozzarella, aged white cheddar, cheese cracker crust

CHEF'S SELECTION OF HOLIDAY DESSERTS