

CHRISTMAS DAY

Holiday Dinner

2:00PM to 9:30PM

Adults \$75

Children \$26 (5-12yo)

Unlimited Champagne
& Self Parking Included

Excludes Tax & Service Charge

Soup and Salad Bar

Butternut Squash Bisque with Lump Crab Meat,
Sherry Sour Cream, Crispy Onions

Romaine Hearts, Baby Kale & Shredded Brussels Sprouts,
Dried Cherries, Candied Pecans, Bleu Cheese, Pine Nuts,
Croutons, Shaved Parmesan, Cherry Tomatoes, Lemon
Herb Vinaigrette, Caesar Dressing, Ranch Dressing

Toasted Barley, Golden Beets, Oven Dried Cherry
Tomatoes, Shaved Fennel, Feta, Basil Vinaigrette

Green Bean & Pear Salad, Toasted Walnuts,
Crumbled Bleu Cheese, Apple Cider Vinaigrette

Artisan Baked Breads and Seasonal Spreads

Raw Bar

Old Bay Poached Shrimp, Jonah Crab Claws,
East Coast Oysters, Mignonettes, Cocktail Sauce,
Mustard Mayo, Drawn Butter

Pasta Station

Gluten Free Butternut Squash Ravioli, Wild Mushrooms,
Baby Spinach, Red Peppers, Truffle Cream

Warm Garlic Bread Sticks

Hand Carved

Veal Prime Rib, Blueberry Mustard Glaze,
Burgundy Onion Jam, Assorted Carving Rolls

Seared Ahi Tuna, Sesame Crunch, Napa Cabbage Slaw,
Sweet Soy, Coconut Carving Rolls

Main Buffet

Cacciatore Braised Short Ribs, Natural Jus

Seared Cobia, Lemon Grass and Ginger Broth

Cranberry and Balsamic Roasted Chicken Breast

Wild Mushroom and Parmesan Risotto, Chicken Stock,
Mixed Mushrooms, Crispy Onions

Russet Potato and Roasted Cauliflower Smash

Glazed Baby Carrots, Roasted Celery Root,
Butternut Squash, Charred Asparagus, Beurre Fondue

Seared Jumbo Scallops

Braised Endive & Pork Belly, Bacon Powder,
Orange Tarragon Gastrique

Gingerbread Man Cookie Sandwiches

Gingerbread Men Filled with your Choice of Vanilla,
Chocolate, Salted Caramel or Raspberry Cream Filling

Chef Angela's Dessert Table

An Assortment of Full Size Cakes and Pies,
Mini Petit Fours, Shooters and Sweet Treats

Kids Corner

Seasonal Fruit Salad, Peanut Butter and Jelly,
Baked Macaroni and Cheese
Buttermilk Breaded Chicken Fingers

