



CHRISTMAS DAY DINNER BUFFET

\$109 PER ADULT \$45 PER CHILD
5:00 PM - 10:00 PM, DECEMBER 25

..... SEAFOOD & SALAD

MIXED GREENS, CAESAR SALAD

KALE & CABBAGE SALAD

dried cranberry, pumpkin seeds

FRENCH CARROT SALAD

lemon dijon vinaigrette

ORZO SALAD

feta, olives, bell peppers, celery, pine nuts

SALMON SELECTION

smoked salmon, candied salmon mousse, cured salmon

CRAB CLAWS & PRAWNS

cocktail sauce

POKE STATION

lobster, tuna, squid, salmon

COCONUT PRAWNS

sweet chili

..... CHARCUTERIE & MOZZARELLA BAR

TERRINES & PÂTÉS

olive oil, pesto, assorted mustards

CURED MEATS

prosciutto, salami, mortadella, bresaola

ANTIPASTO

anchovy stuffed olives, feta stuffed cherry peppers, arancini, grilled eggplant, white anchovy, tomato, arugula

FRESH MOZZARELLA

burrata, buffalo, smoked buffalo, fior di latte

..... HOT STATION

THYME-SCENTED TURKEY

natural jus

GARLIC & ROSEMARY ROASTED RACK OF LAMB

mint jelly

CEDAR PLANK SALMON

gribiche

CELERIAC VELOUTÉ

black truffle

CERTIFIED ANGUS BEEF® RIB EYE

CACHE CREEK 30 DAY DRY AGED STRIPLOIN

WILD MUSHROOM GARGANELLI

parmesan, cream

NEAPOLITAN STYLE PIZZAS

BANDIT FARMS VEGETABLES

MASHED POTATO & CRANBERRY STUFFING

WHITE CHEDDAR & SQUASH MACARONI

..... DESSERT

VALRHONA DARK CHOCOLATE FOUNTAIN

marshmallows, strawberries, brownies, pineapple

FRESH FRUIT & BERRIES

FESTIVE COOKIES, CAKES & TARTS

APPLE CRUMBLE

CHRISTMAS PUDDING

CHOCOLATE MOUSSE

MINCEMEAT PIE