

# Christmas Buffet

## BREAKFAST

omelets and eggs to order | peppers, onions, tomatoes, ham, bacon, cheddar cheese  
almond crusted french toast | apple compote, pecan honey butter, maple syrup  
crab benedict | toasted brioche, chive hollandaise  
smoked bacon, sausage links, skillet potatoes  
fall fruit and berries with vanilla yogurt  
assortment of breakfast pastries

## GREENS AND SOUP

roasted beets | candied pistachio, orange, valdeon, arugula  
fresh mixed green salad | organic apples, pecans, sherry vinaigrette  
caesar salad | spanish anchovies, little gem romaine, reggiano  
tahitian squash soup | poached pears, maple

## SIDES

roasted garlic mashed potatoes  
cornbread stuffing  
green beans with crispy onions  
roasted root vegetables  
corn bread and artisan bread with honey butter

## FROM THE OCEAN

chilled poached shrimp, oysters and crab claws horseradish cocktail sauce  
loch duart salmon melted leeks, tomato-artichoke ragout

## PASTA

orecchiette, blackened chicken, red onion, escarole, roasted peppers

## CARVED

slow roasted heritage turkey  
gravy and cranberry-orange chutney  
herb crusted NY strip  
rosemary jus, horseradish crème fraîche

## SWEETS

carrot cake with cream cheese frosting | pumpkin pie | organic apple galettes  
chocolate hazelnut torte | assorted cookies

Adults \$85 ++ | Children ages 6 to 12 \$29++

*Compliments of Executive Chef Todd Allison and Team*

\*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items are subject to change without notice.