

# CHRISTMAS EVE DINNER

*Sunday, December 24th ~ 5:00pm-10pm*

*Buffet Style*

*\$75 per person*

## SOUP

**ROASTED PUMPKIN BISQUE** bread rolls

## SALADS

**WINTER GREENS** Feta crumble, cranberries, pickled olives, beetroot, champagne dressing

**KALE & QUINOA** radish, pickled beets, goat cheese

**PUMPKIN SLAW** rum soaked raisins

**RED SKIN POTATO** bacon, celery, grain mustard

## SEAFOOD & CEVICHE

**POACHED TIGER SHRIMP**

**MUSSELS**

**CEVICHE OF THE DAY**

**COCKTAIL SAUCE**

**REMOULADE SAUCE**

**ROMANESCO SAUCE**

## CHEESE & CHARCUTERIE TABLE

**INTERNATIONAL CHEESES & CHARCUTERIE**

sliced fruits, breads, chutneys, jams, condiments

## CARVERY

**ROASTED TURKEY** sage stuffing, cranberry compote

**ROASTED BEEF** chimichurri, red wine jus

**GLAZED PORK LEG** honey mustard glaze

## MAINS

**PAN-SEARED SNAPPER** mango salsa, chimichurri

**SAUTÉED BRUSSEL SPROUTS** bacon

**GLAZED LOCAL CARROTS & FRESH BEANS**

**LOCAL ROOT VEGETABLE MASH**

## DESSERTS

**Chef Janeric Bayala selection**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Applicable local sales tax will be added to your check.*

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