

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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