Christmas Eve Buffet

Thursday, December 24, 2026 ~ 5:00pm to 10:00pm
$109 per person / $49 per child under 12 y ears old

Soup

Local Apio Bisque
sobao rolls

Salads

Jícama & Mango
bell peppers, cucumber, red onion, cilantro lime vinaigrette

Roasted Golden & Red Beets
pomegranate, pistachio granola

Pickled Green Bananas
piquillo peppers

Lechuga del País & Watercress
hard boiled eggs, marcona almonds, shaved manchego, marinated heirloom tomatoes, pickled watermelon, candied bacon, crispy quinoa, blood orange vinaigrette, green goddess dressing

Hot Station

Arroz con Gandules Apastela'o
tocino gremolatta

Cassava al Mojo
sofrito remoulade

Black Cod
creole sauce, crispy recao

Pastel al Caldero
smoked pork, pickled onions, local sweet *ají*

Longaniza Stuffed Porchetta
traditinal mojo

Carving Station

Spinach-Boursin Turkey Roulade

Oven Roasted Prime Rib
au jus, horseradish cream

Desserts

Chocolate Mousse

Lemon-Raspberry Cannoli

Pistachio Macaroons

Tembleque

Arroz con Dulce Truffles

Please inform one of our wait staff of any special dietary requirements, food allergies or food intolerances.

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.

CAÑA
BY JOSÉ ENRIQUE