



CHRISTMAS DAY BUFFET 2018

GARDE MANGER

Roasted kale and carrots salad with celery leaves, gala apple, toasted walnuts and whole grain mustard vinaigrette
Wild rice blend, butternut squash, orange, pomegranate, white balsamic vinaigrette
Green bean salad with toasted almonds, tarragon dressing
Baby lettuce, Romaine and radicchio, arugula, and herb salad with
Cherry tomato, cucumber, sunflower seeds & almonds, croutons, pecorino romano cheese,
Dressings: Caesar dressing, buttermilk avocado ranch, tangerine dressing
Domestic and artisan cheese selection with accoutrements
Sliced melons, pineapple, and berries

Seafood

Fennel poached shrimp with traditional cocktail sauce
Oysters shooters with horseradish tomato jus and cilantro
Smoked salmon, cream cheese, capers, tomato, egg, mini bagels
Pan-roasted salmon with poblano crema and pickled chilies

CARVING

Holiday ham with brown sugar whole grain mustard glaze
Sage brushed turkey with giblet sauce and cranberry orange relish
Prime rib of beef, au jus, horseradish cream, Dijon mustard, whole grain mustard, garlic aioli
Rolls and butter

HOLIDAY ACCOUTREMENTS

Spiced yams and sweet potatoes, toasted marshmallows
Mushroom ravioli with roasted garlic cream
Apple Brioche Stuffing
Yukon gold potato puree
Winter vegetables

DELECTABLE DESSERTS

Red velvet cake, eclairs, cream puffs, truffles, petite fours, lemon tart, holiday cupcakes, macarons,
Praline cheesecake, pumpkin spice with cream cheese frosting
Chocolate decadence cake, espresso brownies

Adults \$56.95

Children 6—12 \$24.95

Children 5 and Under eat free

Prices not including tax & gratuity

For reservations, please visit us on OpenTable.com

Or Call (520) 742-6000 ext. 7020