



CHRISTMAS DAY DINNER GRAND BUFFET

December 25, 4pm - 8pm

STARTERS

CHILLED ROASTED VEGETABLE DISPLAY | PUMPKIN PESTO

BABY MIXED GREENS | DRIED CRANBERRIES & APRICOTS | CANDIED PECANS
CIABATTA CROUTONS | ROASTED BUTTERNUT SQUASH
MAPLE BALSAMIC VINAIGRETTE | HERB RANCH

PUMPKIN PESTO QUINOA SALAD

ARTISAN CHEESE DISPLAY

SIDES

ROASTED YAMS | VANILLA MERINGUE

YUKON CHIVE MASH | CRÈME FRAÎCHE GRAVY

MISSION FIG | ROASTED CORN STUFFING

ROASTED ASPARAGUS

ENTRÉES

ORGANIC SLOW ROASTED TURKEY BREAST | GINGER MANGO CRANBERRY RELISH

SEARED DUCK BREAST | POMEGRANATE GLAZE

CARVING STATION

HERB ROASTED PRIME RIB | AU JUS | CREAMED HORSERADISH
STONE GROUND MUSTARD | GARLIC AIOLI

HERB CRUSTED RACK OF LAMB
ROSEMARY FENNEL AU JUS

DESSERT

MARSHMALLOW CHOCOLATE FONDUE STATION

AGAVE INTERACTIVE DESSERT DISPLAY

\$79 per adult, \$38 per child 5-12 years old, 4 and under free, plus tax & gratuity

FOR RESERVATIONS CALL OUR HOLIDAY DINING LINE AT 505-995-4570