

# Holiday Prime Rib Buffet

WITH LIVE CAROLERS



Wednesday, November 30 · 5 - 9PM | \$48.50

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## Soup and Salad

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**French Onion Soup** with Gruyere Cheese Crouton **vgt**

**Lyonnaise Salad** with Dandelion Greens,  
Frisee, Lardon, Garlic Crouton, Eggs, Lemon Vinaigrette **gf**

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## Entrées

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**Peppercorn Crusted Roast of Prime Rib** **gf**  
with Au Poivre and Horseradish Cream Sauce

**Marinated and Roasted Sea Bass**  
Herb Yogurt, Blood Orange, Fennel, Spiced Chili Oil **gf**

**Braised Celery Root, Roasted Grapes, Walnuts,**  
**Brown Butter Parsnip Purée** **vgt, contains walnuts**

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## Sides

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**Twice Baked Cheesy Potatoes** **vgt, gf**

**Sauteed Green Beans** **v**

**Grilled Portobellos and Jumbo Asparagus**  
With Goat Cheese and Balsamic Glaze **vgt**

**Jalapeno Cornbread** with Honey Butter **vgt**

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## Desserts

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**Raisin Bread Pudding** **vgt** with Brandy Sauce

**Gingerbread Cheesecake** **vgt**

**Mocha Almond Cake** **vgt, gf**

**Egg Nog Crème Brulee** **vgt, gf**

**Buttermilk Ice Cream** **vgt, gf**

Tax and gratuity not included. Menu subject to change.

**v · vegan | vgt · vegetarian | gf · gluten-free**

# Holiday Prime Rib Buffet

WITH LIVE CAROLERS

Wednesday, December 7 · 5 - 9PM | \$48.50

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## Soup and Salad

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**Parsnip Soup** with Pomegranates, Crispy Parsnips **vgt, gf**

**Mixed Greens** with Roasted Delicata Squash  
Cranberries, Blue Cheese, Dijon Maple **vgt, gf**

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## Entrées

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**Chimichurri Marinated Roast of Prime Rib** **gf**  
with Au Jus and Horseradish Cream Sauce

**Blackened Roasted Salmon** with Tartare Sauce and Dill **gf**  
**Roasted Rutabaga Steaks** with Dates, Oranges and Brown Butter **vgt, gf**

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## Sides

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**Roasted Fingerling Potatoes**  
with Arugula, Red Onion Jam, Manchego **vgt, gf**

**Grilled Asparagus Salad**  
with Black Garlic Vinaigrette, Crispy Garlic and Opa Basil **v, gf**

**Pommes Purée** with Sage **vgt, gf**

**Braised Collard Greens** with Pinto Beans and Parmesan Broth **vgt, gf**

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## Desserts

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**Chocolate and Banana Bread Pudding** with Maple Sauce **vgt**

**Pumpkin Cheesecake** **vgt**

**Pineapple and Cherry Almond Cake** **vgt, gf**

**Rhubarb Crème Brulee** **gf**

**Vanilla Bean and Strawberry Chip Ice Cream** **vgt, gf**

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**v · vegan | vgt · vegetarian | gf · gluten-free**

# Holiday Prime Rib Buffet

WITH LIVE CAROLERS

Wednesday, December 14 · 5 - 9PM | \$48.50

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## Soup and Salad

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**Coconut Curry Squash Soup** v, gf

**Baby Gem Salad** with Candied Olives,  
Golden Beets, Radishes, Citrus, Goat Cheese and Champagne Vinaigrette

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## Entrées

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**Herb de Provence Hand Carved Roast of Prime Rib** gf  
with Au Jus and Horseradish Cream Sauce

**Local Sea Bass** with Spanish Chorizo and White Wine Cream gf

**Marinated and Grilled Eggplant Steaks**  
with Yogurt, Chives and Mint vgt

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## Sides

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**Boulangere Potatoes, Demi, Sherry, Pecorino Romano** vgt, gf

**Charred Cabbage** with Miso Brown Butter and Preserved Lemon vgt

**Roasted Carrots** with Aleppo Yogurt and Hazelnuts vgt

**Mushroom, Spinach and Ricotta Bolognese Lasagna** vgt

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## Desserts

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**Butterscotch Pudding Parfait** with Gingersnap Crumble vgt

**Lemon Cake** with Cream Cheese Frosting vgt

**Goat Cheesecake** with Wine Poached Cherries vgt

**S'mores Cookies** vgt

**Raspberry Pavlova** vgt

Tax and gratuity not included. Menu subject to change.

v · vegan | vgt · vegetarian | gf · gluten-free