

Holiday Prime Rib Buffet

With Live Carolers

WEDNESDAY, DECEMBER 6 • 5 - 9PM | \$53

SOUP AND SALADS

Loaded Baked Potato Soup **VGT • GF**
with Smoked Cheddar and Chive

Iceberg Wedge Salad **VGT**
Roquefort Cheese, Slow Roasted Tomatoes,
Black Olive Croutons and Blue Cheese Dressing

Harvest Salad with Spinach **V • GF**
Slow Roasted Beets, Sweet Potatoes, Pink Grapefruit,
Medjool Dates, Ginger and Garlic Cider Vinaigrette

Citrus Salad with Avocado **V • GF**
Breakfast Radish, Oro Blanco Grapefruit,
Cara Cara Orange and Champagne Vinaigrette

ENTRÉES

Pumpkin Spiced Prime Rib **GF**
with Stone Fruit Agrodolce

Blackened Mahi Mahi **GF**
with Smoked Tomato Butter and Roasted Lemon

House Rigatoni with Lentil and Walnut Bolognese **V**
with Tomato Jam and Portobello Mushroom

SIDES

Yukon Gold Whipped Potatoes and Rosemary **VGT • GF**

Roasted Carrots and Parsnips with
Candied Cinnamon Pecans **V • GF • CONTAINS NUTS**

Parmesan-Crusted Brussel Sprouts and Asparagus with Balsamic Glaze **VGT • GF**

Spaghetti Squash Pomodoro with Mozzarella and Basil **VGT • GF**

DESSERTS

Pumpkin Spiced Latte Mousse **VGT • GF**

Gingerbread Cupcakes **VGT**

Croissant Bread Pudding with Salted Caramel Sauce **VGT**

Hot Chocolate Pot de Creme **VGT • GF**

Hazelnut Tart **VGT • CONTAIN NUTS**

Fig Tart **VGT**

Tax and gratuity not included. Menu subject to change.

V • VEGAN | VGT • VEGETARIAN | GF • GLUTEN-FREE