

Holiday Lunch Buffet

with Live Carolers

TUESDAY, 12/19 • 11:30AM - 1:30PM • \$35

SOUP AND SALAD

Cream of Broccoli **VGT • GF**

with Sour Cream and Smoked White Cheddar

Persimmon, Pear and Mozzarella “Caprese” **VGT • GF**

with Opal Basil, Mache Greens and White Balsamic Vinaigrette

Winter Chicory Salad **VGT • GF**

with Glazed Cara Cara Oranges, Orange Blossom
Honey Yogurt, Garnished with Puffed Quinoa

ENTRÉES

Roasted Duck Breast

with Cornbread Stuffing and Chestnut Velouté

Local Halibut a la “Piccata”

with Lemon Caper Sauce and Buttered Linguine

Carbonara-Style Gnocchi with Pancetta and English Peas

SIDES

Charred Asparagus and Broccolini **VGT • GF**

with Calabrian Chili and Lemon Butter

Creamed Sweet Potatoes with Pumpkin Marshmallow **VGT**

Curried Carrots with Toasted Almonds and Medjool Dates **V • GF • CONTAINS NUTS**

Roasted Squash Medley with Brown Butter **VGT • GF**

Sage and Pomegranate Molasses

DESSERTS

Grinch Cookies **VGT**

Pumpkin Cupcake **VGT**

Dulce de Leche Cheesecake **VGT**

Chocolate Peppermint Bark **VGT • GF**

Hazelnut Chocolate Mousse **VGT • CONTAINS NUTS**

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

Tax and gratuity not included. Menu subject to change.
Items may contain nuts or may be produced in a facility that has nuts.