

Holiday Prime Rib Buffet

With Live Carolers

WEDNESDAY, DECEMBER 20 • 5 - 9PM | \$53

SOUP AND SALADS

Cream of Pumpkin

Maple Creme Fraiche and Pepitas **VGT · GF**

Yellow Endive Salad with Toasted Walnuts **VGT · GF**

Honey, Whole Grain Mustard Vinaigrette and Pecorino Romano

Winter Chicories and Fuyu Persimmon Salad **VGT · GF**

Spinach, Frisee, Cayenne and Buttermilk Dressing

Roasted Carrot and Lentil Salad **V · GF**

Chili Crisp, Radicchio and Cara Cara Vinaigrette

ENTRÉES

French Dip: Peppercorn Crusted Prime Rib **GF**

Caramelized Onions Au Jus and Horseradish Cream

Halibut a la Meuniere with Brown Butter Drizzle **GF**

Crispy Shallots and Chives over Shredded Potatoes

Spinach and Roasted Garlic Ravioli **VGT**

with White Truffle Cream

SIDES

Truffled Potato Dauphinoise **VGT · GF**

Ratatouille **V · GF**

Cinnamon Dusted and Roasted Squash **V · GF**

Grilled Asparagus and Wild Mushroom with Black Garlic **V · GF**

DESSERTS

Butterscotch Crema **VGT**

Brown Butter Snickerdoodle **VGT**

S'mores Brownie **VGT**

Brioche Bread Pudding with Bourbon Sauce **VGT**

Sweet Potato Pot de Crema **VGT · GF**

Raspberry Galette **VGT**

Tax and gratuity not included. Menu subject to change.

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