

DINNER BUFFET | \$105 PER PERSON | \$49 KIDS | EXCLUDING TAX AND GRATUITY

CHILLED SHELLFISH

SNOWSHELL CRAB CLAWS, GULF SHRIMP, PACIFIC OYSTERS cocktail sauce, red wine mignonette, lemon

STARTERS

RED CURRY BUTTERNUT SQUASH SOUP chili oil
TRUFFLE CAESAR garlic streusel
WEDGE SALAD crumbled bacon, point reyes blue cheese
ROASTED CAULIFLOWER tehina, pomegranate, pistachio

CARVING STATIONS

CEDAR SMOKED SALMON mustard butter SMOKED TURKEY BREAST cranberry sauce WAGYU PRIME RIB beef jus, horseradish cream

SIDes

ROASTED BROCCOLINI calabrian chili vinaigrette
BRUSSELS SPROUTS maple syrup, huckleberries
CORNBREAD STUFFING sweet sausage, sage
POTATO PURÉE mushroom gravy

DESSERTS

PUMPKIN PIE APPLE COBBLER AYESHA'S BREAD PUDDING