

CHRISTMAS EVE

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*
ROASTED CAULIFLOWER *tehina, pomegranate, pistachio*
AYESHA'S FRESH BAKED CORNBREAD *thai red curry butter*
WEDGE SALAD *crumbled bacon, point Reyes blue cheese*
TRUFFLE CAESAR *garlic streusel*

CARVING STATIONS

CEDAR SMOKED SALMON *mustard butter*
HONEY GLAZED HAM *cranberry sauce*
WAGYU PRIME RIB *beef jus, horseradish cream*

SIDES

FARRO & ROASTED CARROTS *chestnut*
BRUSSELS SPROUTS *preserved lemon*
TRUFFLE MAC & CHEESE *parmesan*
POTATO PURÉE *mushroom gravy*

DESSERTS

GINGERBREAD SANS RIVAL CAKE
crispy meringue, cashew caramel buttercream
CINNAMON APPLE CRÈME BRÛLÉ
winter spiced madelines, fresh raspberries
DARK CHOCOLATE EGG NOG CREAM PARFAIT
peppermint crumble, cocoa nib wafers

