



INTERNATIONAL
Smoke
Christmas Eve
BUFFET

\$125 ADULT | \$55 CHILD (AGES 12 & UNDER)
EXCLUDING TAX & GRATUITY

CHILLED SHELLFISH

- SNOW SHELL CRAB CLAWS
lemon
- GULF SHRIMP
gin cocktail sauce
- HOG ISLAND PACIFIC OYSTERS
red wine mignonette
- SPANISH OCTOPUS
kalamata olives, cherry tomato, cucumber



STARTERS

- CHESTNUT PORCINI VELOUTÉ
rosemary, thyme
- ROASTED CAULIFLOWER
tehina, golden raisins, pomegranate, pistachios
- AYESHA’S CORNBREAD
thai red curry butter
- RAINBOW FARMS APPLE & ENDIVE SALAD
white cheddar , cider vinaigrette, candied pecans
- TRUFFLE CAESAR SALAD
garlic streusel, parmesan, truffle vinaigrette



CARVING STATIONS

- CITRUS ROASTED SALMON
roasted fennel, sweet maui onions
- HONEY GLAZED HAM
cran-apple sauce
- BEEF WELLINGTON
au jus, horseradish cream



SIDES

- ROASTED DELICATA SQUASH
jimmy nardello peppers, feta, pepitas, peppermint
- BRUSSELS SPROUTS
soy lime caramel, cilantro, chili threads
- CLASSIC MAC AND CHEESE
white cheddar, parmesan, american
- TOKYO TOTS
kewpie mayo, tempura crispies, nori
- SF GARLIC NOODLES
bok choy, black trumpet mushrooms
oyster sauce, parmesan cheese



DESSERTS

- SPICED APPLE COBBLER
cinnamon streusel crunch, granny smith compote
- MILK CHOCOLATE PARFAIT
gingerbread cookie crunch, peppermint crumble
- WINTER CITRUS CREAM PUFF
huckleberry compote, lemon curd, whipped cream
- CHEF MICHAEL MINA’S
FRESH BAKED COOKIES
chocolate chip, walnut

