



BAR & RESTAURANT

Thursday, December 25th

Two Seating Times:

5:30pm & 8pm

Dinner buffet with all
your favorites!

Add to your celebration
with 2 hours of free-flowing
champagne.

\$92 Dinner Buffet*

\$54 Kids Dinner Buffet*
[age 4 - 12]

\$135 Pure Dinner Buffet*

\$155 Prosecco Dinner Buffet*

\$185 Veuve Clicquot
Dinner Buffet*

*Gratuities will be added
to the menu price listed

(V) Vegetarian
(GF) Gluten Free
(VG) Vegan

17% gratuities will be added to the
menu price listed.

Consumption of raw or under-cooked meats
can present a potential health risk.
If you have any intolerances or specific diet,
please ask your waiter for guidance.

Christmas Day Dinner Buffet

BAKED FRESH ROLLS & ARTISAN BREADS

SOUP

Butternut Squash Soup (GF)(V)
— Honey & Coconut Cream

SALAD

Festive Greens (VG)(GF)
— Poached Cranberries, Broken Feta (On Side), Kalamata Olives, Roasted
Artichoke, Green Goddess Dressing

Grilled Peach & Arugula Salad (GF)
— Spicy Candied Pecans, Blue Cheese Dressing

Pomegranate Pecan Salad
— Pomegranate, Orange, Swiss Chard, Red Radish, Toasted Pecans,
Pomegranate Molasses Dressing

Del Huerto Salad (V) (GF)
— Chilled Seasonal Vegetables, Charred Corn Kernels, Lime, Tajin, Jalapeno
Dressing, Queso Fresco

Roasted Squash & Quinoa Salad (GF)(VG)
— Pickled Cucumber, Arugula, Toasted Pepitas, Honey Citrus Dressing

SEAFOOD & CEVICHE BAR

Tiger Shrimp, Mussels, Clams
Cocktail Sauce, Remoulade, Lemon, Tabasco, Romesco Sauce

Wahoo Ceviche (GF)
— Passion Fruit, Corn Kernels, Red Onion, Lime, Agave Honey, Tortilla Chips

Roasted Portobello Ceviche (VG)(GF)
— Jicama, Orange, Pico De Gallo, Avocado, Tortilla Chips

CARVERY

Roasted Turkey
— Sage Stuffing, Cranberry Compote

Roast Rib-Eye Beef (GF)
— Chimichurri, Red Wine Jus

MAINS

Roasted Atlantic Salmon (GF)
— Diabla Salsa, Chimichurri

Roasted Pumpkin, Goats Cheese & Mushroom Phyllo Pie (V)
— Portobello Mushrooms, Garlic, Thyme, Goats Cheese, Phyllo Pastry, Herb Oil

SIDES

Roasted Brussel Sprouts & Caramelized Onions (VG)(GF)

Buttered Green Beans & Almonds (V)(GF)

Cheesy Potato Gratin (V)(GF)

Mac 'n' Cheese (V)

Cassava Pie (V)

DESSERTS

Basque Cheesecake (V) | Spiced Dark Chocolate Tarts (V) | Brownies (GF)
Mexican Flan (GF)(V) | Mini Rum Cakes (V) | Ginger Cake (V)