



1609

BAR & RESTAURANT

Friday, 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.

\$94 Dinner Buffet*

\$55 Kids Dinner Buffet*
[age 4 - 12]

\$136 Pure Dinner Buffet*

\$161 Prosecco Dinner Buffet*

\$201 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 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

Mango & Jicama Salad (GF)(V)

— Crisp Jicama, Ripe Mango, Baby Arugula, Toasted Pumpkin Seeds, Queso Fresco, And Chili-Lime Vinaigrette

Pomegranate Pecan Salad

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

Watermelon & Cotija Salad (V)(GF)

— Chilled Watermelon, Baby Arugula, Cotija Cheese, Toasted Chili Pecans, Fresh Mint, And Lime Vinaigrette

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

Mango & Beet Ceviche (VG)(GF)

— Mango, Roasted Beets, Edamame, Avocado, Coconut Leche De Tigre, Corn Kernels

CARVERY

Roasted Turkey — Sage Stuffing, Cranberry Compote

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

MAINS

Roasted Atlantic Salmon (GF)

— Diabla Salsa, Chimichurri

Wild Mushroom & Manchego Enchiladas (V)

— Wild Mushrooms, Roasted Garlic, Manchego Cheese, Poblano Cream Sauce, Cilantro

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) | Pumpkin Spice Churros (V) | Brownies (GF)

Mexican Flan (GF)(V) | Mini Rum Cakes (V) | After Eight Cake (V)