

AR LO



CHRISTMAS DAY BUFFET

\$85 adults | \$35 kids ages 6-12
Kids under 5 are free
tax and gratuity not included

COLD APPETIZERS

BABY ROMAINE

Calabrian Chili Vinaigrette, Shaved Asiago

PASTA SALAD

Olive, Sundried Tomato, Oregano, Lemon Vinaigrette

FUYŪ AND ARUGULA SALAD

Goat Cheese, Tangerines, Craisins, Shaved Onions, Orange Dressing

SEAFOOD DISPLAY

Tillamook Bay Oysters on the Half Shell
Wakame, Horseradish, Pomegranate Mignonette

SHRIMP AND OCTOPUS COCKTAIL

WARM IMPORTED CHEESE

Fruit Compote

CHARCUTERIE BOARD

Coppa, Salami, Mortadella, Porchetta

ACTION STATIONS

SMOKED PACIFIC SNAPPER

Cherry Couscous, Herb Chimichurri

PAN ROASTED DUCK BREAST

Soba Noodle Salad, Charred Scallion, Bell Pepper, Maitake Mushroom, Ginger Ponzu

BROWN BUTTER SAGE GNOCCHI

Truffle Butter Demiglace, Sage Leaves, Pecorino Romano

ROSEMARY AND SALT CRUSTED PRIME RIB

Au Jus, Creamed Horseradish

SIDES

ROASTED SWEET POTATOES

SMOKED BUTTER MASH POTATOES

BROWN BUTTER BABY CARROTS

MAPLE GLAZED ROOT VEGGIES

CRISPY BRUSSEL SPROUTS

Bacon and White Balsamic

CHARRED GREEN BEANS AND POMEGRANATE

CRANBERRY CHESTNUT STUFFING

With Sausage Gravy

DESSERT

CRÈME BRÛLÉE

Dulce de Leche, Berries

RICH CHOCOLATEY OVALTINE

Budino

BÛCHE DE NOËL

Double Chocolate, Oatmeal Raisin, Salted Caramel, Raspberry Lindor

ASSORTED HOLIDAY COOKIES, CAKES, AND MINI PASTRIES



VEGETARIAN



VEGAN



GLUTEN FREE

* ITEMS ON THIS MENU MAY INCLUDE NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.