



Christmas Buffet

December 25, 2018, 12-4pm

\$95 Adults | \$45 Children

Belgian Waffle Station

Savory Sea Salt Waffles
Brown Sugar-Cinnamon Waffles

Salad

Broccoli Salad with Bacon, Cheddar Cheese, Blue Berries and Salted Cashews.
Arugula Friese Salad with Green Apple Goat Cheese and Pumpkin Seeds
Quinoa Tabbouleh

Cheese & Charcuterie

Bresaola, Prosciutto, Soppressata
compressed melon | black figs | marinated cherry tomatoes
Brie, Gorgonzola, Aged Cheddar
fresh artisan bread | assorted crackers | pickled vegetables | mustard

Raw Bar

Oysters on the Half-Shell
Gazpacho Shooters
Crab Claws
Green Lip Mussels
Shrimp Cocktail
horseradish cocktail sauce | oriental ginger mignonette | sriracha aioli

Soup

Roasted Butternut Squash
Ginger Spiked Chantilly

Carving Station

Roast Tenderloin of Beef
chimichurri | horseradish cream | pineapple chutney
Bone-In Virginia Ham with Honey-Mustard Glaze

Entrees

Fennel-Crusted Salmon with Sautéed Garlic Spinach, Parsnip Puree
Herb-Crusted Pork Tenderloin with Jubilee Cherry Demi Glaze, Sweet Potato Mash
Five Spiced Muscovy Duck with Braised Red Cabbage, Pearl Onions, Natural Duck Jus
Rosemary Roasted Potatoes, Braised King Mushrooms, Scallions
Glazed Baby Carrots, Brussels Sprouts, Cardamom Syrup, Candied Ginger

Desserts

Bûche de Noël
raspberry chocolate | black forest | pear caramelia | red velvet cranberry
Black Currant Milk Chocolate Christmas Ball
Orange Cinnamon Christmas Ball
Variety of Macaroons & Cookies

Little Fan's Buffet

Bowtie Pasta & Marinara Sauce
Chicken Tenders
honey mustard | ranch | barbeque sauce | ketchup | French fries
Assorted Christmas Cookies
Chocolate Nutella Mousse
Vanilla Christmas Celebration Cake