



Christmas Day Dinner Buffet

Friday, December 25, 2020

5:00pm – 9:00pm



SALAD SELECTION

Mixed Greens GF|NF|DF|EF

Hawaiian Style Potato, Macaroni Salad NF|DF

Chinese Chicken Salad NF|DF

Quinoa Salad, Edamame and Pomegranate GF|NF|DF|EF

Fresh Fruit Salad GF|NF|DF|EF

APPETIZERS

Fresh Ahi Poke, Spicy Ahi Poke, and Tako Poke NF|DF

Ahi Sashimi GF|NF|DF|EF

Assorted Nigiri Sushi, Maki & Inari Sushi

Poached Shrimp, Wasabi Cocktail Sauce GF|NF|DF

Chopped Chicken Liver Mousse NF

Assorted Domestic & Imported Cheese EF

CARVING STATION

Garlic & Rosemary Rubbed Prime Rib of Beef with Au Jus GF|NF|DF|EF

Pineapple Ginger Glazed Ham GF|NF|DF|EF

Ginger Bread Crusted Lamb Rack Cranberry Mint Jelly NF

HOT SELECTIONS

Creamy Whipped Potatoes GF|NF|EF

Roasted Winter Root Vegetables GF|NF|DF|EF

Miso Butterfish GF|NF|DF|EF

Slow Cooked Smoked King Salmon, Buttered Cabbage and Ogo-Dill Cream GF|NF|EF

Crispy Garlic Chili Chicken with Candied Walnuts DF|EF

Steamed King Crab Legs and Drawn Butter GF|NF|EF

DESSERT STATION

Red Velvet Cheesecake NF – Linzer Cookies – Chocolate Yule Log NF

Pumpkin Cremeux GF|NF – Gingerbread upside-down Cake NF

Apple Crumble Pie NF – Chocolate Cream Puffs NF

Adult \$98 plus tax and gratuity

Children (ages 6-12) \$49 plus tax and gratuity

Menu items and prices are subject to change without notice

GF=Gluten Free | NF=Nut Free | DF=Dairy Free | EF=Egg Free

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness