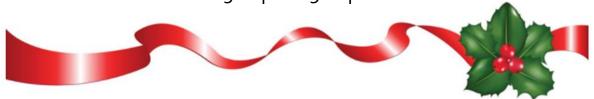


Christmas Day Dinner Buffet

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