



NEW YEAR'S DAY DINNER BUFFET

FRIDAY, JANUARY 1, 2021

5:00PM – 9:00PM

SALAD SELECTIONS

Mixed Greens GF|NF|DF|EF

Greek Quinoa Salad, Cucumber, Feta, Tomatoes, Olives, Asparagus, Parsley and Lemon NF|DF

Cold Soba Noodles with Condiments NF

Marinated Beet Salad with Mint GF|NF|DF|EF

Ahi Nicoise, Green Beans, Tomatoes, Olives, Hard Cooked Eggs GF|NF|DF

Fresh Fruit Salad GF|NF|DF

APPETIZERS

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

Ahi Sashimi GF|NF|DF|EF

Poached Shrimp, Bloody Marry Cocktail sauce, Celery and Cucumber GF|NF|DF

Assorted Nigiri Sushi, Maki & Inari Sushi

Assorted Domestic & Imported Cheese EF

CARVING STATION

Herb Rubbed Prime Rib of Beef with Au Jus GF|NF|DF|EF

Porchetta, Garlic, Rosemary, lemon Zest and Espelette GF|NF|DF|EF

SOUP OF THE DAY

Ozoni NF|EF

HOT SELECTIONS

Whipped Potatoes GF|NF|EF

Miso Butterfish GF|NF|DF|EF

Steamed Mahi Mahi Hong Kong Style GF|NF|DF|EF

Chicken Cutlet, Peas and Morel Cream NF|EF

Penne Primavera, Eggplant, Zucchini, Tomatoes and Macadamia Nut Pesto DF|EF

Steamed King Crab with Drawn Butter GF|NF

DESSERT STATION

Lemon Cheesecake NF – Black Forest Cake NF

Chocolate Truffle Tart NF – Coconut Shortbread NF

Apple Almond Tart NF – French Macaroons GF

Lilikoi Cream Puffs NF

Adult \$105 plus tax and gratuity

Children (ages 6-12) \$52.50 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