



NEW YEAR'S EVE DINNER BUFFET

THURSDAY, DECEMBER 31, 2020

5:00PM – 9:00PM

SALAD SELECTIONS

Mixed Greens GF|NF|DF|EF

Kale Salad, Pancetta, Pecorino, Lemon, and County Bread

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

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

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

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

Poached Shrimp, Tomato Gelle, Cucumber and Shiso GF|NF|DF

Assorted Nigiri Sushi, Maki & Inari Sushi

Assorted Domestic & Imported Cheese EF

CARVING STATION

Prime Beef Wellington, Mushroom Duxelle, Spinach and Sauce Bordelaise GF|NF|DF

Salt Baked New Zealand Rack of Lamb and Paloise NF|EF

HOT SELECTIONS

Green Beans Macadamia Nuts and Brown Butter GF|EF

Whipped Potatoes GF|NF|EF

Miso Butterfish GF|NF|DF|EF

Slow Smoked King Salmon, Dill Ikura Cream

Stuffed Quail with Wild Rice and Foie Gras and Sauce Madeira GF

Linguine Vongole, Clams and White Wine DF

Steamed King Crab with Drawn Butter GF|NF

DESSERT STATION

Champagne Truffle Pops GF|NF|EF – Pineapple Cheese Cake Trifle NF

Black Forest Cake NF – Lemon Tart NF

Coconut Macaroons NF – Apple Almond Torte

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