

# HOLIDAY FEAST

DECEMBER 24TH & 31ST

## R A W B A R

Yellow Tail Snapper Ceviche  
Sesame & Scallion Tuna Poke  
Blackened Peel & Eat Shrimp Cocktail  
Chilled Seafood Salad  
Steak Tartar

## C A R V I N G S T A T I O N

Seafood Paella  
Braised Lamb Shoulder Roulade  
Wood Fired Prime Rib with Bordelaise  
Whole Roasted Salmon- Avocado Chili Crunch  
Passion Fruit & Honey Mustard Ham

## S O U P & S A L A D S

Lobster Bisque  
Charred Carrot & Burrata Salad  
New Potato & Bacon Salad  
Green Tea Soba Noodle Salad  
Fregola Tabbouleh  
Heirloom Caprese  
Wasabi Caesar Salad

## S I D E S

Pineapple Jerk Chicken  
Lemon & Garlic Shrimp  
Citrus & Horseradish Slaw  
Braised Red Cabbage  
Pigeon Pea Cassoulet  
Steamed Lemongrass Jasmine Rice  
Rosemary Roasted Potatoes  
Caramelized Sweet Potatoes  
Brown Butter Maple Brussel Sprouts  
Hummus, Charcuterie & Antipasti  
Assorted Artisan Rolls & Olive Oil

## D E S S E R T

Assorted Chefs Holiday Dessert Table

MENU SUBJECT TO CHANGE BASED ON AVAILABILITY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness,  
especially if you have certain medical conditions

20% Automatic Gratuity