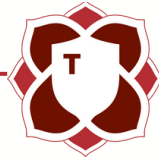


Christmas Eve Dinner



December 24, 2024
Seating from 4:00 until 8:00 PM

FROM THE SEA

Poached Old Bay Shrimp Cocktail
ginger horseradish cocktail sauce

Norwegian Smoked Salmon
capers, onion, chopped eggs, lemon wedges

Dungeness Crab Salad
arugula, celery, sweet onion, bell peppers, tarragon vinaigrette

ARTISAN SELECTIONS

Cheese

pistachio rolled goat cheese, Rogue Creamery blue, sweet brie, chipotle cheddar, mustard seed gouda

Charcuterie

prosciutto, hot calabrese, sopressatta, genoa salami

Roasted Vegetables

zucchini, squash, asparagus, blistered tomatoes

Assorted Nuts

pistachios, candied walnuts, roasted nuts, glazed pecans

SALADS

Tricolor Roasted Beets

arugula, candied walnuts, feta cheese, chives, tangy balsamic vinaigrette

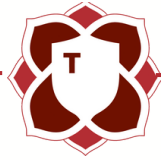
Traditional Caesar

Grana Padano shaved parmesan, rustic bread croutons, cherry tomatoes, caesar dressing

Caprese

multi-color grape tomatoes, Bocconcini mozzarella, fresh basil chiffonade





CARVING STATION

Slow Roasted Prime Rib
au jus, horseradish cream

Baked Ham
honey thyme glaze

ENTRÉES

New York Roast
pink peppercorn sauce

Seared King Salmon
cream of leek sauce

Farmer's Vegetable Risotto
parmesan cheese

Marinated Grilled Chicken Breast
cranberry sauce

ON THE SIDE

Au Gratin Potatoes
provençal herbs, garlic cream

Roasted Garlic Mashed Potatoes
sweet butter

Grilled Asparagus
lemon zest

Crisp Brussel Sprouts
balsamic glaze

DESSERTS

Christmas Dessert Board
assorted cookies, truffles, mini cheesecakes, assorted petit fours

Cranberry Christmas Cake
buttercream icing, candied cranberries

Apple Blossom
salted caramel sauce

FOR THE KIDS

mini corn dogs, tater tots, ham and cheese sliders,
assorted fruits, cheese and crackers

\$115 per adult, \$40 per child

