

Celebrate NEW YEARS EVE.



Tuesday, December 31 • Blue Ridge

5pm-9pm • \$80 Adults • \$30 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

Cold Displays

Seafood On Ice*

citrus & wine-poached shrimp / cocktail sauce / horseradish
lemon / oysters on the half shell / mignonette
white wine mussels / smoked trout / tomato
olive & cucumber relish

Imported & Domestic Cheese

Charcuterie

cured meats / sausage / flatbread

Mixed Olives & Pickled Vegetables

Herb Roasted Vegetables

balsamic glaze

Lobster Bisque

tarragon crème fraîche

Composed Salads

Roasted Pear Salad

baby lettuce / roasted pear / dried cranberries / goat cheese
piced pecans / white balsamic vinaigrette

Belgian Endive Salad

red leaf lettuce / pickled fennel / blue cheese
blood orange vinaigrette

Spinach Salad

arugula / raspberries / feta cheese / carrots / sherry vinaigrette

Green Bean Salad

radicchio / red onion / hearts of palm
green apple & thyme vinaigrette

Waldorf Salad

apples / grapes / walnuts / celery / citrus yogurt dressing

Tricolor Quinoa Salad

apricots / pumpkin seeds / roasted butternut squash
fresh mint / charred lemon dressing

Entrées

Grilled Swordfish

roasted grape tomatoes / capers / olive & saffron beurre blanc

Juniper & Coriander-Crusted Pork Loin

apple cider reduction

Chicken Marsala

roasted cremini mushrooms / farro risotto / rosemary chicken jus

Littleneck Clams*

sweet peppers / chorizo / stewed tomatoes

Braised Short Ribs

confit tomatoes / oyster & mushroom ragout

Vegan Chickpea Curry

stewed tomatoes / garam masala / basmati rice

Sides

Sweet Potato Casserole

brown sugar / cinnamon / marshmallows

Brussels Sprouts

caramelized onion / balsamic / goat cheese

Cauliflower & Parmesan Gratin

Truffle Whipped Potatoes

chives

Hoppin' John

black-eyed peas / country ham / scallions

Creamed Spinach

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Action Stations

Torched Tuna Tataki*

black pepper or sesame seed crust
ponzu / wasabi crema or kabayaki sauce

Honey Ham 🌱

pineapple chutney

Charred Beef Tenderloin* 🌱

brown sugar & chili rub / rosemary jus

Hot Culinary Displays

Crab Claw Clusters 🌱

drawn butter

Baked Brie

raspberry preserves

Rustic Breads & Rolls

whipped butter

Dessert Stations

Bananas Foster 🌱 🌱

bananas / rum / brown sugar / butter

Ice Cream Sundae Bar

assorted candies & toppings

Candy Station

Chocolate Chip Bread Pudding

vanilla anglaise

Cookies

double-chocolate chunk / chocolate chip / macaron
brown butter rice krispies

Gluten-Friendly Desserts

Coconut Moelleux 🌱

Chocolate Moelleux 🌱

Vanilla Mousse With Champagne Gelée 🌱

Whole Desserts

Pies

apple / pecan / coconut cream

Cakes

coconut bundt / vanilla bundt / cheesecake

Individual Desserts

Chocolate Mousse Trio Verrine 🌱 🌱

Raspberry Ganache Cake 🌱

Chocolate Cupcakes 🌱

Red Velvet Bars 🌱 🌱

cream cheese icing

Key Lime Tart 🌱

Pecan Tart 🌱

Pumpkin Tart 🌱

Pecan Blondies 🌱

Brookies 🌱

Gluten-friendly bread available upon request.

🌱 - Gluten-Friendly / 🌱 - Vegan / 🌱 - Vegetarian / 🌱 - Dairy-Free / 🌱 - Nut-Free

Menu items are subject to change.

*This item is served raw or undercooked or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.