



# NEW YEARS EVE



## Wednesday, December 31, 2025 • Blue Ridge

5pm-10pm • \$80 Adults • \$30 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

### COLD DISPLAYS

#### SEAFOOD ON ICE\*

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

#### IMPORTED & DOMESTIC CHEESE

#### CHARCUTERIE

cured meats, sausage, flatbread

#### MIXED OLIVES & PICKLED VEGETABLES *gf vg*

#### HERB-ROASTED VEGETABLES *gf vg*

balsamic glaze

#### LOBSTER BISQUE *gf*

tarragon crème fraîche

### COMPOSED SALADS

#### ROASTED PEAR SALAD *gf n*

baby lettuce, roasted pear, goat cheese, spiced pecans, white balsamic vinaigrette

#### BELGIAN ENDIVE SALAD *gf*

arugula, pickled fennel, blue cheese, blood orange vinaigrette

#### SPINACH SALAD *gf*

arugula, dried cherries, feta cheese, carrots, sherry vinaigrette

#### ROASTED HEIRLOOM CARROT SALAD *gf vg*

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

#### WALDORF SALAD *gf n*

apples, grapes, walnuts, celery, citrus yogurt dressing

#### TRICOLOR QUINOA SALAD *gf vg*

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

### ENTRÉES

#### GRILLED SWORDFISH *gf*

roasted grape tomatoes, capers, olive & saffron beurre blanc

#### JUNIPER & CORIANDER-CRUSTED PORK LOIN *gf*

apple cider reduction

#### CHICKEN MARSALA

oyster & beech mushrooms, farro risotto, rosemary chicken jus

#### MIDDLENECK CLAMS\* *gf*

sweet peppers, chorizo, stewed tomatoes

#### CABERNET-BRAISED SHORT RIBS *gf*

sun-dried tomatoes, cannellini beans

#### VEGAN CHICKPEA CURRY *vg*

stewed tomatoes, garam masala, basmati rice

### SIDES

#### SWEET POTATO CASSEROLE *gf vg*

brown sugar, cinnamon, marshmallows

#### BRUSSELS SPROUTS

caramelized onion, balsamic, goat cheese

#### CAULIFLOWER & PARMESAN GRATIN

#### TRUFFLE WHIPPED POTATOES *gf*

chives

#### HOPPIN' JOHN *gf*

black-eyed peas, country ham, scallions

#### SPINACH & AGED CHEDDAR CASSEROLE

onions, garlic, nutmeg



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## ACTION STATIONS

### TORCHED TUNA TATAKI\*

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

### HONEY HAM *gf*

pineapple chutney

### CHARRED BEEF TENDERLOIN\* *gf*

brown sugar & chili rub, rosemary jus

## HOT CULINARY DISPLAYS

### CRAB CLAW CLUSTERS *gf*

drawn butter

### BAKED BRIE

raspberry preserves

### RUSTIC BREADS & ROLLS

whipped butter

## DESSERT STATIONS

### BANANAS FOSTER *gf*

bananas, rum, brown sugar, butter

### ICE CREAM SUNDAE BAR *n*

assorted candies & toppings

### CANDY STATION *n*

### CHOCOLATE CHIP BREAD PUDDING

vanilla anglaise

### COOKIES

double-chocolate chunk, chocolate chip, macaron, froot loop rice krispie

## GLUTEN-FRIENDLY DESSERTS

### COCONUT MOELLEUX *gf*

### CHOCOLATE MOELLEUX *gf*

### RASPBERRY MOUSSE *gf*

champagne gelée

## WHOLE DESSERTS

### PIES *n*

apple, pecan, coconut cream

### CAKES

coconut bundt, vanilla bundt, cheesecake

## INDIVIDUAL DESSERTS

### CHOCOLATE MOUSSE TRIO VERRINE *gf*

### OPERA CAKE

### CHOCOLATE CUPCAKES

### KEY LIME PIE BAR

### PEACH CLAFOUTIS TART

### BANANAS FOSTER TART *gf n*

### PECAN TART *n*

### PUMPKIN TART

### PECAN BLONDIES *n*

### BROOKIES

Gluten-friendly bread available upon request.

*gf* Gluten-Friendly | *vg* Vegan | *df* Dairy-Free | *n* Contains Nuts/Peanuts

Menu items are subject to change. A 20% service charge will be added to all parties of 8 or more.

\*These items are 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.