# *Celebrate* CHRISTMAS EVE.

## December 24 · Blue Ridge

12pm-8pm • $75 Adults • $30 Children 6-12 • Children 5 & younger / Free with adult buffet purchase

### SEAFOOD ON ICE

cocktail sauce, mignonette, lemon

**POACHED SHRIMP** *gf*

**OYSTERS*** *gf*

**CRAB LEGS** *gf*

### CULINARY DISPLAYS

**IMPORTED & DOMESTIC CHEESES** *gf*
jellies & compotes

**SPICY SEAFOOD SALAD**

**ROASTED VEGETABLES** *gf vg*
balsamic reduction

**CHARCUTERIE** *gf*
capicola, mortadella, smoked sausage, salami

### CARVING STATIONS

**BROWN SUGAR HAM** *gf*
orange cranberry relish, giblet gravy

**ROASTED STEAMSHIP OF ANGUS BEEF*** *gf*
horseradish, au jus

### SOUP

**BUTTERNUT SQUASH & APPLE BISQUE** *gf*

### COMPOSED SALADS

**SOUTHERN CAESAR SALAD** *gf*
applewood-smoked bacon, corn bread croutons, pepper jack cheese, chipotle caesar dressing

**ROASTED BUTTERNUT SQUASH SALAD** *gf n*
candied pecans, cranberries, shaved fennel, caramelized shallot vinaigrette

**GOLDEN BEET SALAD** *gf*
feta cheese, arugula, white balsamic vinaigrette

**SPINACH SALAD**
pickled red onion, goat cheese, toasted pumpkin seeds, citrus thyme dressing

**BUTTERLEAF SALAD** *gf n*
curried cashews, sour apples, maytag blue cheese lemon dijon dressing

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## ENTRÉES

**CABERNET-BRAISED SHORT RIBS*** *gf*
cippolini mushrooms, sun-dried tomatoes

**TARRAGON-CRUSTED RAINBOW TROUT** *gf*
blistered tomatoes, brown butter caper sauce

**JUNIPER CORIANDER-CRUSTED PORK LOIN** *gf*
apple cider reduction

**CHICKEN MARSALA**
marsala wine, wild mushroom

**STEAMED MIDDLENECK CLAMS** *gf*
chorizo, sweet peppers, kale, stewed tomato

**ROASTED CAULIFLOWER & GRUYÈRE CASSEROLE**
garlic, shallots, thyme, ritz cracker crust

## SIDES

**SWEET POTATO CASSEROLE** *gf vg*
brown sugar, marshmallows

**CRISPY BRUSSELS SPROUTS** *gf n*
balsamic, pistachios

**SMOKED GOUDA MAC & CHEESE**

**HONEY-GLAZED HEIRLOOM CARROTS** *gf vg*

**BRAISED MUSHROOMS**
fresh thyme, sherry cream

**AU GRATIN POTATOES** *gf*

## DESSERTS

**VANILLA & CHOCOLATE BREAD PUDDING**
caramel anglaise

**BANANAS FOSTER STATION** *gf*

**ICE CREAM SUNDAE STATION**

**CANDY STATION**
assorted candies

**CHEF'S SELECTION OF CAKES**
chocolate bundt with ganache icing
lemon rum bundt, vanilla cheesecake

**PIES** *n*
apple, pecan, cherry

**INDIVIDUAL SWEETS** *n*
bourbon pecan tart, tiramisu,
white chocolate mousse with cranberry compote,
chocolate coffee tart, funfetti cupcakes,
coconut mousse with chocolate cream,
brookies, caramel & chocolate chunk brownies

**GLUTEN-FRIENDLY** *gf*
passion mousse crumble with whipped cream,
panna cotta with tropical chutney,
peppermint chocolate moelleux *n*

**COOKIES**
gingersnaps, coconut macaroons, sugar cookies

**SUGAR-FREE** *n*
brownies

gluten-friendly bread available upon request.

***gf*** gluten-friendly | ***vg*** vegan | ***df*** dairy-free | ***n*** contains nuts/peanuts

menu items are subject to change. 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.

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