

FESTIVE LUNCH BUFFET

available wednesday to friday from 11:30 AM - 2:00 PM

house & artisan breads, compound butter
festive daily feature soup

GREENS & SALADS

organic greens, romaine, balsamic vinaigrette, caesar dressing, green goddess
grape tomato, cucumber, pickled beets, hardboiled egg, bell peppers
seeds, nuts, croutons, dried fruits

feature festive pasta salad
greek feta salad

CHARCUTERIE & CHILLED SEAFOOD

import & domestic cheese
local charcuterie & salami & salumi board
smoked salmon, candied salmon, chilled clams, prawn cocktail

VEGETABLES & STARCHES

smashed baby potatoes, roasted, crispy with chives
vegetarian fried rice, green peas, quinoa, lentils, edamame
seasonal vegetables, herbs & olive oil

BUTCHER'S BLOCK

citrus brined turkey, cranberry sauce, traditional stuffing, turkey pan gravy
miso glazed salmon, cilantro, crispy shallot
roasted angus beef striploin, dijon mustard, horseradish, pan jus

FROM OUR PASTRY SHOPPE

festive cakes, tortes, yule logs, cookies
melons, pineapple, citrus & berries

\$49 per person | \$25 per child (up to 9 years old)