



## Christmas Day Dinner Buffet

\$90 Adult

\$35 Age 6-12

\$12 Age 5 & under

### The Soup

Butternut Squash Soup with Maple & Caramelized Onions

### From the Sea

Selection of Smoked Cured & Fresh Seafood, Peel & Eat Cocktail Shrimp, House Smoked Salmon, Cured Seafood, Hot Smoked Steelhead Trout, Marinated Octopus & New Zealand Mussels, Shucked Oysters with Raspberry Mignonette, Seafood Ceviche with Melon & Cilantro

### Market Table

Artisan Charcuterie From Valbella Artisan Meats, Local Cheeses with House-made Chutneys & Dips, Pickled Vegetables, Winter Greens with Vegetables & Dressings, Pasta Salad with Olives, Basil & Cherry Tomatoes Wild Game Terrines & Preserves, Asian Style Noodle Salad with Organic Sprouts, Baby Shrimp, Cilantro & Crushed Cashews, Spanish Bread Salad with Lemon Vinaigrette & Goat Cheese

### From the Kitchen

Fire Roasted Porchetta with Fennel & Sausage in Demi Glace, Braised Lamb Roast with Green Peas, Mint & Carrots, Oven Baked Salmon in Lobster Sauce with Blistered Tomatoes & Grilled Lemon, Slow Roasted Turkey, Fruit Bread Stuffing, Candied Cranberries & Gravy, Roasted Brussel Sprouts & Butternut Squash with Bacon, Confit Carrots with Dill & Brown Butter, Rosemary Potatoes, Vegetable Rice Pilaf, Sweet Potato Pot au Feu with Lentils, Cipollini, Broccolini, Hazelnuts & Spiced Chickpea

### From the Carvery

Roasted AAA Albertan Prime Rib with Green Pepper Jus  
Honey Glazed Christmas Ham with Peaches & Grilled Pineapple

### Kids Corner

Crudités, Dips, Cheese Sticks, Pizza with Tomato Sauce & Mozzarella, Crispy Chicken Fingers with Plum Sauce, Mini Cheeseburger with Cheddar & Pickle, Pasta Alfredo, French Fries, Jell-O's, Pudding & Watermelon

### Dessert

Season Inspired Sweets from Santa's Bakery with a great Variety of inspired Cakes, Tortes, Verrines & Mousses