

Nutcracker Buffet Menu

bread: ciabatta, pretzel sticks, mini croissant & butter balls

gem lettuce salad **GF, Vegan**

pickled red onion, raisin & pepitas, creamy tarragon dressing

asian cucumber salad **GF, Vegan**

vegetable soba noodle salad **GF, Vegan**

antipasti grazing board, **GF**

specialty imported & local cheeses display (**GF option**)

vegetable crudite, **GF, Vegetarian**

holiday carving station **GF**

painted hills petite beef tender w/ horseradish cream & jus lie (**dinner**)

honey chipotle bbq baby back pork ribs, corn muffin (**dinner**)

sliced- glazed ham (**brunch**)

butter chicken, basmati rice **GF**

crispy kalbi pork belly, ube mashed potato **GF**

sockeye salmon w/ dijon-maple glaze, roasted pepper polenta **GF**

painted hills beef bourguignon, yukon mashed potatoes **GF**

creamy garlic alaskan cod w/ shrimp, pappardelle pasta **GF/Vegetarian**

roasted squash & brussels sprouts, cranberry, pepitas **GF/Vegan**

green beans, mushrooms, pearl onions & spinach **GF/Vegan**

scrambled eggs & waffles (**brunch**)

selection of petit fours, french pastry bites & cookies

\$55 per person + 20% service charge

*The King County Department of Health

would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness.

20% automatic gratuity - which will be fully paid to your service staff team.

WE ARE CASHLESS (not a nut-free facility.)

FSC Certified | 100% Post-Consumer Fiber | 100% Green-e Certified | Green Seal Certified | #dinnermenu 11.26.21