PRELUDE

Nutcracker Buffet Menu

breads: garlic focaccia, mini croissant & butter balls

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mixed green salad - citrus vin. **Vegan, GF, DF, NF**

pickled red onion, craisin & pepitas, creamy tarragon dressing

korean cucumber salad **Vegan, GF, DF, NF**

superfood power-kale salad **Vegan, GF, DF, NF**

antipasti grazing board, **GF, NF**

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

vegetable crudite, **GF, Vegetarian**

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holiday carving station GF

painted hills petite beef tender w/ horseradish cream & jus lie **(dinner only)**
korean bbq baby back pork ribs, corn muffin **(dinner only)**
sliced- glazed ham **(brunch only)**

creamy chicken mushroom fricassee, yukon mashed potato **GF/Vegetarian**

crispy kalbi pork belly **GF**, shri lankan green beans **GF/Vegan**

sockeye salmon w/ dijon-maple glaze **GF**, roasted pepper polenta **GF, Vegetarian**
(dinner only)

beef rouladen **GF**, red jacket potatoes/bacon-mustard vin. **GF**

shrimp w/roasted garlic oil **GF**, pappardelle pasta/cherry tom sauce **GF/Vegetarian**

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

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

scrambled eggs & waffles, maple syrup & butter **(brunch only)**

selection of petit fours, french pastry bites & cookies

$55 per person + 20% service charge

20% automatic gratuity - which will be fully paid to your service staff team.
(WE ARE CASH~FREE but NOT a NUT~ FREE FACILITY) 11/15/26