

# Nutcracker Buffet Menu

variety bread & butter

shrimp & crab cocktail

charcuterie board

cheese platter

salmon display

seasonal salad

holiday carving station

(dinner = prime rib, lunch/brunch = ham or turkey)

duck confit w/duck jus, white bean cassoulet

salmon w/smoked tomato basil, pomegranate gastrique

crispy tofu w/curried butternut puree & roasted vegetables

yams - apricot glaze

garlic mashed potatoes

brussels sprouts - sweet chili glaze

braised lacinato kale

selection of petit fours, french pastry bites & cookies

**\$45 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 of which will be paid to your service staff team.

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

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