

P

R

E

L

D

D

E

Nutcracker Buffet Menu

focaccia bread

~

poached prawn cocktail

antipasto charcuterie board

cheese platter

tossed greek salad

~

holiday carving station

dinner: **beef petite tender** w/smoked paprika rub, crimini mushroom

lunch/brunch: **turkey**, sage-brown butter basted, creamy pan gravy

yukon gold mashed potatoes

northwest cioppino with shellfish & salmon

saffron rice

house smoked maple glazed pork belly

roasted garlic fingerling potatoes **vegan, GF**

butter chicken with coconut & cilantro

cous cous, dried apricots and cranberries **vegan**

red quinoa **Vegan, GF**

roasted cauliflower, butternut squash, red onions & brussels sprouts **vegan, GF**

kids

chicken tenders and mac & cheese

sweets

assorted pastries, tarts, cake bites & cookies

\$49.95 per adult \$15 per child (12 & under) + 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.)

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