



# CHRISTMAS EVE

## PRIME RIB & SEAFOOD BUFFET

### greens

#### Butterleaf Lettuce <sup>(N)</sup>

spiced pumpkin vinaigrette, smoked pecans, aged jack, cranberries

#### Caesar

buttered lemon gremolata, grilled lettuce, parmesan

#### Field Greens <sup>(GF)</sup> <sup>(DF)</sup> <sup>(N)</sup>

baby kale, arugula, pomegranate, ancient grains, almonds

### Dressings

red wine vinaigrette, caesar, balsamic vinaigrette, ranch

#### Eggplant Rollatini <sup>(V)</sup>

spinach-stuffed eggplant, baked tomatoes, parmesan

### seafood

#### Cold Station

Oysters on the Half-shell

Tuna Poke

Honey Smoked Salmon

King Crab Legs

Peel & Eat Shrimp

Pickled Herring Aqua Chile

#### Hot Station

Mussels in Coconut Curry

Clams in Garlic White Wine Broth

**Garnishes:** hot cocktail sauce, orange tarragon aioli, mignonette, pickled onions, gherkins, grilled lemon

### carving station

#### Beef Prime Rib

au jus, horseradish sour cream

#### Carved Turkey with Gravy

gooseberry preserves

### sides

Roasted Fingerling Potatoes

Orange-Glazed Baby Carrots

Green Bean Almondine <sup>(N)</sup>

House-Made Breads

Holiday-Spiced Yams

Mac & Cheese

### kid's table

Baked Ziti

Fries

Chicken Tenders

### sweets

Eggnog Panna Cotta <sup>(GF)</sup>

Assorted Cupcakes

Chocolate Chess Tartlets

Rum Balls

Gingerbread Blondies

Cranberry Tart

Bourbon Pecan Bars <sup>(N)</sup>

White Chocolate Peppermint Trifle <sup>(GF)</sup>

Chocolate Peppermint Cheesecake

Pumpkin Pie

Ginger Moravian Cookies

Apple Cranberry Crisp

### sweets & hot chocolate bar

Dark Chocolate, Peppermints, Marshmallows,  
Straw Cookies, Whipped Cream, Sprinkles

<sup>(GF)</sup> Gluten-Free <sup>(DF)</sup> Dairy-Free <sup>(V)</sup> Vegetarian <sup>(N)</sup> Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.

Consult your physician or public health official for further information. A 19% gratuity will be added to guest checks of parties of 8 or more.

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**Aerie**