



Christmas Buffet

AT THE TERRACE

DECEMBER 25TH
5:30PM – 8:30PM

SOUPS

Sweet Potato Bisque

Toasted Pumpkin Seeds, Sage Oil

Split Pea Soup

Sour Cream, Johnny Cake Croutons

SALADS

Roasted Beet Salad

Candied Walnuts, Goat Cheese Mousse

Arugula Salad

Roasted Apple & Pear, Feta Cheese,
Apple-Cider Vinaigrette

SIDES

Saffron Rice

Garlic Broccolini

Potato Gratin

Brussel Sprouts with Pomegranate Glaze

HOLIDAY DESSERTS

Chef's Selection

CARVING STATION

Jerked Spiced Ribeye

Rosemary-Bacardi Jus, Jalapeno Cheddar
Cornbread

Grilled Whole Snapper

Lemongrass Beurre Monte, Escoviche

CHEF ACTION STATION

Pork Belly

Apple Puree, Cinnamon Whiskey Sauce,
Fried Leeks

Seafood Paella

Black Forbidden Rice, Shrimp, Mussels
Clams Chorizo and Vegetables

HOT SELECTIONS

Grilled Salmon

Creole Butter & Wilted Greens

Seared Duck Breast

Passion Fruit Glaze

RESERVE YOUR TABLE: 340-712-2120

\$110 per adult | \$45 children 12 and under | 20% gratuity will be added to all checks