

# Nutcracker Buffet Menu

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breads: focaccia, pretzel, croissant w/butter evoo & balsamic vin.

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arugula salad **GF, Vegan**

asian cucumber salad **GF, Vegan**

lemongrass & green papaya salad **GF, Vegan**

antipasti grazing board, **GF**

specialty Imported cheese display (**GF & Vegan option**)

vegetable crudite, **GF, Vegetarian**

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holiday carving station **GF**

**dinner** ~ painted hills petite beef tender w/ horseradish cream & jus lie

**lunch/brunch** ~ glazed smoked ham w/ stone fruit mostarda

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shrimp and grits **GF**

sockeye salmon w/ honey butter garlic glaze, jasmine rice **GF**

crispy tofu w/curried butternut puree & roasted vegetables

pork schnitzel w/ sauce chasseur, mashed yukon potato **GF**

chicken saltimbocca **GF**

seafood cannelloni

roasted squash brussels sprouts & quinoa and rice blend **GF/Vegan**

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selection of petit fours, french pastry bites & cookies

**\$50 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.)

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