

## CHRISTMAS BUFFET

5:30 p.m. – 9:00 p.m.

Pot of Fire with Braised Angus Ravioli, Winter Vegetables, Beef Broth

Roasted Acorn Squash Soup, Fire Roasted Chestnuts, Warm Pumpkin Bread

Toasted Farro and Barley Salad with Cranberries, Apricots, Feta, Mint

Arugula, Cave Aged Bleu Vein, Candied Walnuts, Roasted Butternut, Cipollinis and Peppadew  
Fried Calamari with Lemon-Anise Dressing

Build a Wedge, Balsamic Roasted Portabella, Pickled Beets, Fried Almond Crusted Goat  
Cheese, Oven Dried Tomato, Crispy Pork Belly and House Buttermilk Dill Dressing

Butcher's Cuts with Pate, Mousse, Rillettes, Grilled Sausages and House Made Preserves

Artisan Cheeses with Local Honey, Lavosh and Grilled Bread

Smoked Salmon, Trout and Gravlax

Carved Christmas Goose, Stone Fruit Marmalade

Carved Garlic Crusted Prime Rib of Beef, Natural Jus and Horseradish Sour Cream

Cider Molasses Brined Jalapeño Bacon Wrapped Berkshire Pork, Spicy Chorizo-Chipotle-  
Cranberry Sauce

Cane Sugar Caramelized Loch Duarte Salmon, Texas Blood Orange Maple Butter

Wood Grilled Free Range Pepper Crusted Elk Loin, Sage Truffle Aioli

Cayenne Butter Whipped Kabocha Squash, Roasted Garlic Smashed Yukon Potatoes

8100 Signature Brussels Sprouts and Bacon, Hearty Winter Vegetable Pudding

Christmas Yule Logs, Dark Chocolate Espresso Tarts, Peppermint Sour Cream Cheesecake,

Apple Bramble Berry Strudel with Kahlua Anglaise

\$95 PER ADULT

\$25 PER CHILD AGE 6-12

PLUS TAX AND GRATUITY PER PERSON