



ADULT \$140 | CHILDREN AGES 4-12 \$45 | 5PM - 10PM

NEW YEAR'S EVE BUFFET

FEATURES

Artisan Cheese and House-Cured Charcuterie

Little Gem Wedge Salad | Sweet Potato Salad

Fresh-Shucked Oysters | Local Shrimp Cocktail | Snow Crab Claws

Salmon Poke | Snapper Ceviche

TRADITIONS

Lobster Bisque

Grilled Broccolini | Charred Cabbage

Truffle Mac & Cheese

Whole Grain Hoppin' John

KNIFE TO PLATE

Slow-Roasted Prime Rib with Bone Marrow Domi Glace

Smoked Whole Suckling Pig

Maple Glazed Smoked Turkey Crown

CHEF'S INSPIRATION STATION

Smoked Pork Shank

Potato Gnocchi

Seared Scallop

Stuffed Branzino

KIDS STATION

Chicken Fingers | Mac & Cheese | French Fries | Broccoli | Fruit Salad

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness. All artisan bread products are hand crafted in house and may contain or have come in contact with nuts or nut by-products. Above prices are subject to a taxable Service charge & sales tax (currently 26% and 6.5 % respectively, subject to change) An automatic service charge of 20% will be applied to your check for parties of 6 or more, but can be adjusted at your discretion.