CITRON
AN AMERICAN
BRASSERIE

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

NEW YEAR'S EVE DINNER BUFFET

Artisan Cheese and Charcuterie

Little Gem Wedge | Citrus Beet Salad | Acorn Squash & Wild Rice Grain Bowl

TRADITIONAL TASTINGS

Crab & Corn Chowder

Grilled Broccolini & Hollandaise

Charred Cabbage, Brown Butter & Parmesan

Roasted Parsnips, Apples & Onions

Mashed Potatoes

Truffle Mac & Cheese

French Onion Braised Short Ribs

Rosemary Fennel Branzino & Lemon-Dill Beurre Blanc

PREMIUM SEAFOOD BAR

Fresh Shucked Oysters* | Shrimp Cocktail | Snow Crab Claws

Lobster Rolls | Truffle-Soy Tuna Crisps* | Bay Scallop Crudo*

SIGNATURE PLATINGS

Slow-Roasted Prime Rib* with Marrow Demi-Glace

Bourbon Maple Glazed Smoked Turkey Crown

CHEF'S CURATED CREATIONS

Rock Shrimp Cacio Pepe & Gnocchi

Roast Pork Choucroute Garni

KIDS STATION

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

CHEF'S SELECTION OF SEASONAL DESSERTS

**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 sales tax (currently 6.5 %, 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.*

Each Adult Buffet includes one wine, beer, or champagne glass (must be 21+).