

New Year's Eve Buffet

FROM THE GARDEN

GARDEN SALAD

Mixed Greens | Tomatoes | Cucumbers | Shaved Carrots
Marinated Radishes | Aged Cheddar | Brioche Croutons

KALE CAESAR SALAD

Parmesan | Kalamata Olives | Garlic Herb Croutons

DRESSINGS

Red Wine Vinaigrette | Caesar Dressing
Buttermilk Herb Dressing

CHEF CRAFTED COMPOSED SALADS

ROASTED BUTTERNUT SQUASH SALAD

Poached Apples | Spiced Almonds | Golden Beets
Cucumber Mint Yogurt Dressing

LOCAL SWEET POTATO SALAD

Grilled Broccoli | House Bacon | Marinated Persimmons

ARTISAN CHEESE & CHARCUTERIE

Cheese Selection From Local Florida Dairy Farms
Local Jam | House Cured & Imported Charcuterie
with Traditional Accompaniments | Whole Grain Mustard
Artisan Breads & Crackers | Marcona Almonds
Whisper Creek Farm Honey | Assorted House
Baked Breads & Rolls

ON ICE

Fresh Shucked Cold Water Oysters | Local Shrimp Cocktail
Citrus Lobster Salad | Snow Crab Claws | Hot Sauce Bar
Lemons | Cocktail Sauce | Cucumber Mignonette

CHEFS INSPIRATIONS STATION

BRAISED PORK SHANKS

Split Pea Puree | Shaved Carrots
Smoked Cranberry Pan Jus

GRILLED JUMBO SHRIMP

Garlic Chives Pesto | Smoked Corn Puree
Lemon Butter | Fennel Salad

HERB GNOCCHI WITH SMOKED CHICKEN

Charred Broccolini | Farm Tomato
Pecorino & Romano Cream

CLASSIC HOLIDAY FAVORITES

BLUE CRAB BISQUE

Bunching Onion Crème Fraiche | Parmesan Cracker

PAN-SEARED SNAPPER

Radish Salad | Heirloom Tomato Butter Sauce

CRISPY BRUSSELS SPROUTS

Aged Prosciutto Agrodolce

ROASTED HEIRLOOM CARROTS

Primo Garden Herbs

KNIFE TO PLATE

SMOKED PRIME RIB

Au Jus | Horseradish Cream
Whipped Yukon Potatoes

BLACK GARLIC & WHISPER CREEK FARM

HERB-MARINATED LEG OF LAMB

Pistachio Chermoula
Wild Rice with Ancient Grains

SMOKED SPATCHCOCK TURKEY

Skillet Cornbread Stuffing with Maple Butter
& Garden Herbs | Garden Tarragon Pan Jus

FOR THE LITTLE ONES

Cheese Quesadilla | Chicken Fingers | Mac & Cheese
French Fries | Grilled Chicken Breast | Broccoli
Fruit Salad | Pasta Marinara

Ketchup | BBQ Sauce | Honey Mustard

DESSERTS

Champagne Sabayon with Strawberries & Lemon Poppy
Seed Cake | Dark Chocolate Tarts with Mango | Chocolate
Cremeux with Light Lime Biscuit & Caramel Risotto
Mandarin & Grand Marnier Trifles | Coconut Tres Leches with
Olive Oil Braised Pineapples | Caramel Mousse with Bourbon
Spiked Apples and French Savarin | Green Apple & Yuzu
Opera Cake | Cappuccino Cheesecake with Bailey's Chantilly
& Caramelia Pearls | Key Lime Tarts with Orange Blossom
Meringue & Mojito Gel

\$145/adults, \$45/children ages 4 to 12, children ages 3 and younger free
Exclusive of tax and gratuity.

An automatic service charge of 20% will be applied to your
check of parties 6 or more, but can be adjusted at your discretion.

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.