

# **Festival of Lights**

SATURDAY, NOVEMBER 23

Parade Viewing & Buffet Menu in the Camellia Room

**4:00 pm to 7:30 pm |** Adults \$89, Children \$35 plus tax and gratuity





### **Appetizers**

Mushroom bisque ild mushroom chips, cognac crème

Petit field greens roasted apples, goat cheese crumble, brandied currants, toasted almonds, pomegranate vinaigrette

Baby gem lettuce heirloom tomato, egg, bacon, crispy onions, blue cheese, green goddess dressing

#### Seafood

Peel and eat shrimp

Crab legs

Cocktail sauce, mustard sauce, lemons





#### Entreés

Roasted swiss chicken

Grilled mahi, coconut basmati, caramelized pineapple salsa

Gnocchi gorgonzola dolce gratin, roasted walnuts

Twice baked potato

Brown butter roasted winter root vegetables

#### Carved

Prime rib, horseradish cream, herb jus

Yorkshire puddings, charred brussel sprouts, baby carrots





## Pastry Selection

White chocolate gingerbread eclairs

Chocolate mousse cake cups

Cranberry citrus panna cotta

Lemon meringue tartlets

Caramel apple bread pudding

Assorted macaroons

Christmas sugar cookies



