

Mistletoe Buffet
Wednesday, December 25th
11 am-3 pm

To Start

Spiced Mulled Cider

Hail Caesar

Tandoori Cornish Hen
Hearts of Romaine
Black Garlic Caesar Dressing
Garlic Brioche Vindaloo Croutons
Parmigiano-Reggiano Cheese

Carving

Colorado Slow-cooked Leg of Lamb with Fig Chutney

Entrées

Lamb Hash
with Soft Scrambled Eggs
Bison Meatballs
Saffron-infused PEI Mussels
Madras Chicken Curry
Paneer-stuffed Vine-ripe Tomatoes
Cumin-scented Creamy Mashed Potatoes
Apricot Biryani
Sarson ka Saag
Malai Kofta
Triple Cheese Curried Cauliflower Gratin
Cabbage Poriyal
Buttered Naan

Dessert

Almond Toffee
Nutella Crescents
Fresh Berry Pavlova Tart
Ginger Crème Brûlée
Gulab Jamun with Saffron Simple Syrup
White Chocolate & Cranberry Bread Pudding with Crème Anglaise

Bon Appetit

55 / 20 for children under 12

Menu items subject to change depending upon availability