

2018 Holiday Menus

OUTLET	OCTOBERFEST SEPTEMBER 22ND - OCTOBER 7TH	THANKSGIVING Thursday, November 22, 2018	CHUNUKAH SUNDAY, DECEMBER 2ND - DECEMBER 10TH	CHRISTMAS Monday, December 24, 2018	NYE Monday, December 31, 2018
BUFFET		(Hours of Operation 1pm-9pm) Roasted Prime Rib of Beef Oven Roasted Turkey Maple Glaze Bone-In-Ham Smoked Turkey Legs Herb Crusted Leg of Lamb Dried Apricot Stuffed Pork Loin Additional Items Butternut squash soup Blue Nut Salad with Poached Pears Citrus and Fennel Salad with Pomegranate Vinaigrette Beef and Turkey Gravy Cornbread and Apple Stuffing White Cheddar Potato Au Gratin Sweet Potato Cobbler Seared Salmon with Pecan Maple Glaze Sautéed Mussels in Champagne-Caper Sauce Haricot Vert with Dried Cranberries Caramelized Winter Root Vegetables Honey Glazed Baby Carrots Pierogi with Brown Onions and Butter Walnut Shrimp in Mayonnaise Sauce Mini strawberry rhubarb tarts Pumpkin Crème Brûlée Warm Spiced Apple Cider \$39/ Adults, \$14.95/Children under 12 years old		(Hours of Operation 1pm-9pm) Prime Rib with Traditional Accompaniments Carved Turkey White & Dark Meat Maple Glaze Bone-In-Ham Herb Crusted Leg of Lamb Stuffed Oven Roasted Pork Loin Maple Glazed Cedar Plank Salmon Traditional Christmas Items Apple Sage Stuffing Mashed Potatoes Truffle Potato au Gratin Homemade Cranberry Relish Sweet Potato & Marshmallow Casserole Honey Glazed Baby Carrots Giblet Gravy Brussels Sprouts with Bacon and Roasted Shallots Green Beans with Dried Cranberries & Almonds Pumpkin Ravioli w/Balsamic & Pine Nuts Roasted Butternut Squash Soup Mongolian Shrimp Fast Asian Fish Roasted Duck Beef Chow Fun Yule Logs Gingerbread Cookies Candy Cane Crème brûlée \$39/ Adults, \$14.95/Children under 12 years old	(Hours of Operation 3pm-10pm) Herb Crusted Prime Rib Oven Roasted Turkey Honey-Mustard Glazed Bone-In-Ham Bacon Stuffed Oven Roasted Pork Loin Maple Glazed Cedar Plank Salmon Home-Smoked kielbasa sausage Crab legs Fresh oysters Peel & eat shrimp cocktail Assorted nigiri & sushi rolls Mussels with champagne sauce Cornbread Stuffing Mashed Potatoes Caramelized root vegetables Truffle au gratin potatoes Brussels Sprouts with Bacon and Roasted Shallots Spinach Ravioli w/Balsamic & Pine Nuts Seafood Bisque Sesame chicken Peking pork stir fry Salt and pepper shrimp Crispy swai with green beans and XO sauce Fruit shots Chocolate covered strawberries Chocolate fudge cake \$39/ Adults, \$14.95/Children under 12 years old
			(Hours of Operation 7am-Midnight) Butternut Squash Soup Traditional Turkey dinner stuffing, mashed potatoes, Gravy, string beans, fresh cranberry sauce, pumpkin or apple pie \$18.00	(Hours of Operation 7am-Midnight) Homemade Matzo ball soup \$6 Latkes and Applesauce \$5 Honey Mustard Ginger Salmon Fillet \$12	(Hours of Operation 7am-Midnight) Loaded Baked Potato Soup Prime Rib dinner, Baked Potato, Squash, apple pie \$21.95
CAFÉ	Beer Bratwurst with red cabbage whole grain mustard on a warm pretzel roll \$12				
WILLOWS		(Hours of Operation 3pm-9pm) PEAR & BUTTERNUT SQUASH SOUP john givens farm butter nut squash, toasted Pepitas, olive oil drizzle, Cinnamon Crème fraîche COMPRESSED APPLE SALAD Fair hills farm pink lady apples, arugula, frisée, candied pecans, apple chips, Tarragon yogurt vinaigrette Entree DIESTEL RANCH FREE RANGE TURKEY Homemade corn bread stuffing, Rancho Cortez green beans, sweet yam gratin, whipped Yukon gold potatoes, gravy Dessert Warm Pumpkin Pie, Homemade Spiced Ice Cream \$65		(Hours of Operation 4pm-10pm) Starters Yukon Gold Potato Soup Grilled Gulf Shrimp, Buttered Leeks Beet Salad Manchego Kale, Pesto, Serrano Ham Citrus Vinaigrette Entree Maple Leaf Farm Duck Duo Seared breast and confit leg, butternut squash, wild mushrooms, risotto Fresh cranberries, zinfandel reduction Or Mishima Prime Rib, au jus Baked Potato, Brussel sprouts with Bacon, Pop over Dessert Bûche de Noel \$65	(Hours of Operation 4pm-11pm) Pumpkin Tart, Goat Cheese, Radish Salad Or Lobster Salad "Escabeche" Grilled Lobster, Blood Orange, Frisée, Pomegranate Entree Diver Scallops risotto, Meyer lemon aioli, watercress pickled onion salad Or Filet Oscar 6oz. Mishima ranch tenderloin, Crabmeat, Steam asparagus, béarnaise sauce or Grilled Butternut Squash, Quinoa, Almonds, Kale chips Desserts Chocolate Caramel Tasting Warm Chocolate Cake, Butter Scotch Pudding, Brown Butter Ice Cream \$95
GRAINS & GROUNDS	Pink Items all Month Halloween Cookies, Pastries Oct 25th-31st	Pies to Go, Holiday Themed Desserts & Cookies	Chunukah Cookies	Pies, Yule Logs, Holiday Cookies & Desserts	NYE Cookies & Desserts
FOOD COURT	Beer Bratwurst with red cabbage whole grain mustard on a warm pretzel roll \$12				Closes at 2am