



tidal

CHRISTMAS DAY BUFFET

Saturday, December 25, 2021 | 12pm - 6pm

\$68 per Adult | \$25 per Child 12 and under | 3 and under eat free

includes coffee, tea, and soft drinks

- THE GARDEN -

Toasted Rainbow Quinoa Salad

marcona almond, english cucumber, dried blueberries
18 yr. balsamic

Wiser Farms Heirloom Lettuce

persian cucumber, hearts of palm, torpedo onion
grilled pear vinaigrette

Seasonal Fruit

watermelon, cantaloupe, honeydew, pineapple
seasonal berries

- WOOD OVEN BAKED CHEESE -

Humboldt Fog with Blueberries

Brie Cheese with Red Grapes

- BUTCHER BOARDS -

Sliced Cured Italian Meats, Tuscan Olives, Roasted Peppers, Olive Tapenade, Basil Pesto, Garlic Olive Oil Artisan Crusty Breads, Herb Crostini

- THE CARVING BOARD -

Herb-Crusted Prime Rib

whole grain mustard, natural jus

Slow-Roasted Maple Sugar Honey Baked Ham

apple cider glaze

- SEAFOOD -

Wood-Smoked King Salmon

shaved sweet onion, meyer lemon, fried capers, thyme
whipped cream cheese, bagel chips

Calamari Salad

serrano chile, mandarin orange, red onion, cilantro, lime

Grilled Shrimp

cocktail sauce, lemon

- FROM CHEF'S CORNER -

Smashed Yukon Gold Potatoes

Roasted Free Range Chicken

natural thyme jus

Caramelized Winter Vegetables

Vegetable Ravioli

san marzano tomato sauce

- KIDS CORNER -

Fruit Salad

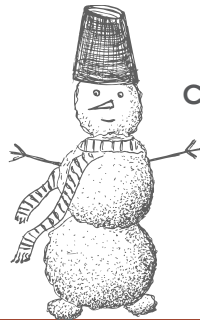
Country-Fried Chicken Tenders

Cheese & Pepperoni Pizza

Uncrustables

Vegetable Crudité

avocado ranch



Chef Elsa's Holiday Sweets

bread pudding bites, apple cobbler, eggnog cheesecake cups, black forest chocolate pudding trifle
sweet marshmallow fruit caups, sugar cookies, kid's coal rice krispie treats

As we support the new minimum wage and other mandates, a 5% surcharge will be added to each check, allowing us to continue to provide you the hospitality and quality you have come to enjoy. 18% service charge will be added to all parties ▪ Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.