

# 1609

BAR & RESTAURANT

Wednesday, December 25th

Two Seating Times:  
5:30pm & 8pm

Dinner buffet with all  
your favorites!

Add to your celebration  
with 2 hours of free-flowing  
champagne.

\$90 Dinner Buffet\*

\$54 Kids Dinner Buffet\*  
[age 4 - 12]

\$135 Pure Dinner Buffet\*

\$155 Prosecco Dinner Buffet\*

\$185 Veuve Clicquot  
Dinner Buffet\*

\*Gratuities will be added  
to the menu price listed

(V) Vegetarian  
(GF) Gluten Free  
(VG) Vegan

17% gratuities will be added to the  
menu price listed.  
Consumption of raw or under-cooked meats  
can present a potential health risk.  
If you have any intolerances or specific diet,  
please ask your waiter for guidance.

## Christmas Day Dinner Buffet

### BAKED FRESH ROLLS & ARTISAN BREADS

#### SOUP

Butternut Squash Soup (GF)(V)  
— Honey & Coconut Cream

#### SALAD

Festive Greens (VG)(GF)  
— Poached Cranberries, Broken Feta (On Side), Kalamata Olives, Roasted  
Artichoke, Green Goddess Dressing

Grilled Peach & Arugula Salad (GF)  
— Spicy Candied Pecans, Blue Cheese Dressing

Pomegranate Pecan Salad  
— Pomegranate, Orange, Swiss Chard, Red Radish, Toasted Pecans,  
Pomegranate Molasses Dressing

Del Huerto Salad (V) (GF)  
— Chilled Seasonal Vegetables, Charred Corn Kernels, Lime, Tajin, Jalapeno  
Dressing, Queso Fresco

Roasted Squash & Quinoa Salad (GF)(VG)  
— Pickled Cucumber, Arugula, Toasted Pepitas, Honey Citrus Dressing

#### SEAFOOD & CEVICHE BAR

Tiger Shrimp, Mussels, Clams  
Cocktail Sauce, Remoulade, Lemon, Tabasco, Romesco Sauce

Wahoo Ceviche (GF)  
— Passion Fruit, Corn Kernels, Red Onion, Lime, Agave Honey, Tortilla Chips

Roasted Portobello Ceviche (VG)(GF)  
— Jicama, Orange, Pico De Gallo, Avocado, Tortilla Chips

#### CARVERY

Roasted Turkey  
— Sage Stuffing, Cranberry Compote

Roast Rib-Eye Beef (GF)  
— Chimichurri, Red Wine Jus

#### MAINS

Roasted Atlantic Salmon (GF)  
— Diabla Salsa, Chimichurri

Roasted Pumpkin, Goats Cheese & Mushroom Phyllo Pie (V)  
— Portobello Mushrooms, Garlic, Thyme, Goats Cheese, Phyllo Pastry, Herb Oil

#### SIDES

Roasted Brussel Sprouts & Caramelized Onions (VG)(GF)

Buttered Green Beans & Almonds (V)(GF)

Cheesy Potato Gratin (V)(GF)

Mac 'n' Cheese (V)

Cassava Pie (V)

#### DESSERTS

Coconut Tres Leches | Cinnamon Milk Chocolate Tarts

Vanilla Custard & Cinnamon Churros | 3 Kings Bread | Brownies (GF)

Mini Rum Cakes | Ginger Cake | Polvorones | Alfajores