

Christmas Day Buffet

December 25, 2026

\$150 Per Person | \$80 Children 12 & Under

Stationary Starters

Vermont Artisan Cheese Selection

Locally Sourced Vermont Cheese, Crackers,
Marinated Vegetables, House Made Mustard

Northeast Raw Bar

Oysters, Top Neck Clams, Pickled Shrimp,
Lobster Tails, Jonah Crab Claws, Cocktail Sauce,
Mignonette, Lemons, Horseradish

Red Hen Bakery Assorted Artisan Breads

Baguettes, Focaccia,
Soft Rolls, French Water Rolls

Chef Carved

Singletons Smoked Ham

House Made Mustard, Cranberry Apple Chutney

Herb Salted Prime Rib

Kelly Way Gardens' Horseradish Crema,
Chimichurri, Au Jus

Harissa Boneless Leg of Lamb

Mint Verde, Lamb Jus

Baby Gem & Frisée Salad

Asian Pears, Figs, Local Blue Cheese,
Tessa, Onion Ash, Dill Buttermilk Dressing

Billings Farm Cheddar Salad

Tuscan Kale, Honeycrisp Apples,
Quinoa, Port Cherries, Red Onions,
Candied Pecans, Billings Farm Cheddar,
Maple Cider Vinaigrette

Mushroom Bisque

Pecan Relish

Chef Crafted

Winter Squash Risotto

Charred Broccoli, Walnut Pesto

Halibut

Buckwheat, Mushrooms,
Spinach, Beurre Monté

Sides

Chermoula Parsnips & Carrots

Pistachio Dukka

Green Beans

Garlic Parmesan Crumbs

Maple Roasted Carrots

Harissa Chickpeas, Sumac Yogurt

Pommes Purée

Anson Mills Grits au Gratin

Billings Farm Cheddar

Roasted Marble Potatoes

Herbs, Sea Salt

Desserts

Cookies

Raspberry Pâte de Fruit, Orange Bars,
Chocolate Salami Cookies

Pies & Tarts

Praline Chocolate Tart, Apple Pie,
Lemon Meringue Pie

Cake

Almond Financier, Chocolate Hazelnut Yule Log,
Vanilla Cranberry Mousse Cake,
Pear Bavarian Torte, Black Forest

Verrines

Dark Chocolate Peppermint, Eggnog Tres Leches,
Mascarpone Chantilly with Apricot Compote
& Muscovado Crumble

Menu Subject to Change

A 22% Gratuity will be automatically added to all orders.