

# Flamingo Resort Holiday Buffet



Be Our Guest On December 25  
12pm – 4:30pm Seatings Every Half Hour  
Reservations Required 707.545.8530 EXT. 608

## *Festive Starters*

### **Pomegranate Endive Salad**

Local Greens, Beets, Pomegranate Seeds, Goat Cheese, Honey Mustard Vinaigrette

### **Candied Walnut Spinach Salad**

Organic Spinach, Cranberries  
Candied Walnuts, Gorgonzola  
Cranberry Vinaigrette

### **Wedge Salad**

Baby Iceberg Lettuce, Bacon, Cherry Tomato, Shaved Red Onion, Point Reyes Blue Cheese Dressing

### **Flamingo Caesar**

Romaine, Red Endive, Herb Croutons  
Parmesan, Classic Caesar Dressing

### **Sonoma County Cheese Board**

Costeaux Bakery Assorted Breads  
Farmers Market Local Fruit, Berries & Nuts

### **Chilled Prawns**

with Cocktail Sauce

### **Green Mussels in Shell**

with Mignonette

## *Merry Carvery*

### **Herb Crusted Angus Prime Rib**

Creamed Horseradish Au Jus

### **Honey Mustard Glazed Ham**

Cranberry Dijon

## *Holly Entrées*

### **Spinach & Ricotta Ravioli**

Oven Dried Tomato, Parmesan  
Fennel Cream Sauce

### **Roasted Pacific Salmon**

Butternut Squash, Shaved Brussels Sprouts  
Grapes, Pancetta Champagne Reduction

### **Mary's Farm Free Range**

### **Roasted Chicken Breasts**

Roasted Rutabagas, Grapes, Shallots  
Pan Reduction

## *Deck Your Sides*

Roasted Winter Vegetables

Creamed Yukon Mashed Potatoes

Pecan Rice Pilaf

Candied Yams with Almonds & Marshmallows

Maple Ginger Glazed Red Kobacha Squash

Cranberry Sauce

## *Jolly Desserts*

Black Forest Cake

Cranberry Bread Pudding

Chocolate Yule Log

Eggnog Cheesecake

Tiramisu

Seasonal Pies

Christmas Cookies & Pastries

Adult | \$49  
5-11 Years | \$25  
Under 4 | FREE