



CHRISTMAS DAY

DINNER BUFFET AT BLU EMBER

SATURDAY, DECEMBER 25, 2021

CAESAR SALAD

romaine / garlic crostini / tomato / garlic anchovy emulsion / lemon oil

CHARCUTERIE BOARD

assorted cheeses / cured meats

AHI POKE NACHOS

crispy won ton / wasabi aioli / citrus ponzu / edemame guacamole / tobiko

BRAISED LAMB SUGO

fettuccini / parmesan reggiano / parsley

STEAMED HALIBUT

lap cheong / ginger cilantro / black bean paste

PRIME NEW YORK

garlic mash / seasonal vegetables / madeira demi

BANANA SPLIT BAR

chocolate ice cream / vanilla ice cream / strawberry ice cream / banana

CREAM BRULEE

chocolate sauce

STRAWBERRY CHEESECAKE

ASSORTED MINI DESSERTS

**\$55 ADULTS | \$25 CHILDREN 6-12 | COMPLIMENTARY CHILDREN 5 AND UNDER
EXCLUDING TAX AND GRATUITY**

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

GF gluten-free **VEG** vegan **VG** vegetarian

**Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.*