



## CHRISTMAS DAY AT THE LODGE

Colt & Alison, Oak Room, and The Terrace Room

Friday, December 25, 2020

11 a.m. - 2:30 p.m.

\$85/adult and \$30/child

### FOR THE TABLE

Breakfast Breads, Pecan-Cinnamon “Pull Aparts”, Corn Muffins, House-made Biscuits, Milk Rolls, Butter, Jam  
Fruit Bowl, Yogurt, Granola

### BREAKFAST STATION

Omelet Station with Assorted Toppings

Scrambled Farm Fresh Eggs

Crispy Bacon and Sausage Links

### CHILLED SEAFOOD STATION

Fresh Cold Water Oysters, Poached Georgia Shrimp, Snow Crab Claws, Cocktail Sauce, Horseradish, Louie Sauce, Lemons

### TRADITIONAL CHRISTMAS ENTRÉES

Herb Crusted Smoked Turkey with Cranberry Jus

Smoked Prime Rib with Horseradish Cream

Smoked Ham with Honey Bourbon Glaze

Pan-Seared Triple Tail with Beurre Blanc

Spinach and Ricotta Ravioli, Maitake Mushrooms, Tomato-Brown Butter

### CHRISTMAS SIDES

Roasted Green Beans with Bacon

Garlic and Herb Potato Purée

Braised Collard Greens

Sweet Potato Soufflé, Toasted Marshmallow

Herbed Cous Cous

### DESSERTS

Banana Pudding, Key Lime Pie, Peppermint Yule Log, Sweet Potato-Pecan Cobbler, Mignardises, and Candies