



# *Holiday Lunch Buffet Menu*

Available December 5<sup>th</sup> - 12<sup>th</sup> - 19<sup>th</sup> | 11:00am - 2:00pm

This season, we invite you to savor a festive dining experience where tradition meets indulgence. Each dish is designed to delight, elevate, and turn every bite into a celebration.

## *Gravlax Platter*

In House Brined Gravlax | Egg Dust | Capers | Herb Cream Cheese | Crostini

## *Shrimp Cocktail* (GF/DF)

Lemon Poached Shrimp | Cocktail Sauce | Lemon | Shredded Lettuce

## *Winter Vegetable Salad* (GF/VG)

Mixed Greens | Baby Kale | Roasted Root Vegetables | Herb Ranch Dressing

## *NLI Lobster Bisque* *French Onion Soup*

## *Herb Roasted Chicken* (GF/DF)

*Beef Tenderloin | Chimichurri | Blistered Tomato* (GF/DF)

*Seafood Stuffed Salmon* (GF)

## *Yukon Garlic Mash Potato* (GF/VG)

*Lundgren Wild Rice | Mushroom Pilaf* (GF)

*Roasted Asparagus | Truffle Oil | Crispy Pancetta* (GF/DF)

*Green Bean Almondine*

*Festive Holiday Cookie Platter for Each Table*

— \$39pp —



# LIONNE