

# Christmas Buffet



**Monday December 25<sup>th</sup> 2017**

**12:00pm – 4:00pm**

15920 West Valley Highway, Tukwila, WA 98188 (Located inside the Embassy Suites)

## **Salads and Display Items**

**Tree and Vine-Ripened Fruit & Berries**  
**Basil's Classic Caesar Salad w/Garlic Crostini & Shaved Parmesan**  
**Waldorf Salad w/Grapes, Apple, Walnut, Honey Yogurt Dressing**  
**Arcadian Greens Salad w/Cucumber, Tomato, Feta, Asst. Dressings**  
**Couscous Salad w/Bay Shrimp and Mint**  
**Vegetable Crudite w/Celery, Carrot, Imported Olive, Radish, Buttermilk Dressing**  
**Cold-Smoked Pacific Northwest Salmon, Traditional Accompaniments**  
**Chilled Jonah Crab Claws, Vodka Cocktail Sauce, Drawn Butter**  
**Dungeness Crab Bisque**  
**Fresh Fruit Ambrosia w/Honey and Coconut**

## **Carving Station**

**Slow-Roasted Prime Rib of Beef**  
au jus, horseradish cream, hawaiian rolls  
**Apple-Brined Traditional Turkey**  
cranberry sauce, giblet gravy  
**Pineapple Rum Glazed Ham**  
w/apricots and figs

## **Hot Items**

**Cheese Blintzes w/Northwest Berries, Candied Sweet Yams,**  
**Garlic Mashed Potatoes, Broccoli Au Gratin, Citrus-Herb Roasted Baby Carrots,**  
**Red Wine Braised Boneless Short Ribs w/Yorkshire pudding,**  
**Pan Seared Black Cod w/roasted fennel cream**

## **Dessert**

**Buche de Noel (Yule Log), White Chocolate Egg Nog Bread Pudding,**  
**Pumpkin Pie, Cheesecake, Christmas Cookies and Brittle, Gluten Free Desserts,**  
**Chocolate Mousse, Holiday Cakes**

**\$34.95 adults, \$29.95 Seniors, \$14.95 children, 5yr under free**

(18% gratuity will be added to all parties of 6 or more guests)

**For reservations call 425-227-9406 or visit [www.basilskitchenseattle.com](http://www.basilskitchenseattle.com)**

# Christmas Three Course Dinner

## Christmas Day 5:00pm – 9:00pm

includes choice of starter, entree and dessert

(per person price based upon entree selection)

### Starter

#### Dungeness Crab Bisque

creamy dungeness crab bisque with basil infused extra virgin olive oil and creme fraiche

#### Waldorf Salad

butter lettuce with apples, walnuts, celery and raisins in a honey yogurt dressing

#### Caesar Salad

crisp romaine hearts, herbed croutons, house made Caesar dressing and shaved imported parmesan

### Entree

#### Pacific Coast Crab Cakes - \$33

award winning recipe, herbed lemon couscous, basil oil, seasonal vegetable

#### Prime Rib of Beef - \$36

10 oz slow roasted prime rib, garlic whipped potatoes, green beans, au jus, horseradish on the side

#### Braised Pork Shoulder - \$29

garlic whipped potato, balsamic demiglace, pancetta sauteed brussels sprouts

#### Wild Salmon - \$35

garlic whipped potato, chanterelle mushroom, sweet corn fondue, leeks, basil infused olive oil

#### Tuscan Chicken Scallopini - \$28

seared chicken breast, seasonal vegetable, garlic whipped potato, wild mushroom marsala sauce

#### Chicken Fettucine Alfredo - \$26

chicken breast, shallot, mushroom, garlic, shaved parmesan cream sauce

#### Mediterranean Angel Hair - \$26

artichoke hearts, sundried tomato, Kalamata olive, zucchini, angel hair pasta, fire-roasted pepper, white wine sauce

### Dessert

Egg Nog Cheesecake

Triple Chocolate

Apple Cobbler a la mode

Children price \$13.95 from special Christmas menu (ages 5-12)