

The Ahwahnee Dinner Buffet

5:30PM to 8:30PM

Soup of the Day

Seasonal Hand Crafted Soup

Ahwahnee House Salad (V,GF,L)

Greens, Roasted Grapes, Toasted Almonds, Honey-Roasted Bosc Pears, Point Reyes Blue Cheese Crumble, Fig Balsamic Vinaigrette

Kale Caesar Salad

Baby Kale, Smoky Caesar Dressing, Parmesan Crisps, Toasted Pumpkin Seeds

Seafood Salad

Shrimp, Calamari, Bay Scallops, Preserved Lemon Caper Dressing, Green Onions, Celery, Endive, Cucumber, Dill

Brandt Ranch Roasted Prime Rib (L,GF,*)

Slow Roasted & Rubbed with Herbs, Horseradish Cream, Natural Jus

Mary's Roasted Chicken Breast (L,O)

Locally Sourced Seafood (S,L)

Seared, Sustainably Caught & Raised Seafood

Savory Vegan Entrée (VG,H)

Healthy, Natural, Plant Forward

Central Valley Vegetables & Classic Sides

Mélange of Salinas Valley Vegetables, Comfort Style Sides

Battered Chicken Tenders

Hand Breaded, Lightly Seasoned

Homemade Macaroni & Cheese

Rich & Creamy Cheese Sauce, Topped with Buttered Panko Bread Crumbs

Chef's Indulgent Creation

Succulent Morsels of Homemade Tarts, Cakes, Chocolate Delights

Adults \$59.00 Children \$29.50

CHILDREN 4 AND UNDER EAT FREE

Beverages

Drip Coffee	\$4.75	Tea	\$4.75
Juice	\$5.25	Hot Chocolate	\$5.25
Orange, Grapefruit			
Soft Drink			\$4.00
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper			

SUSTAINABLE (S) – ORGANIC (O) – LOCAL (L) – VEGETARIAN (V) – HEALTHY (H) – VEGAN (VG) – GLUTEN FREE (GF) *Items denoted with an asterisk may contain raw or undercooked animal-derived foods. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked (FDA Consumer Advisories 3-603.11).

Additional Nutritional information available upon request.