



Christmas

at The Trail

HOLIDAY BUFFET AT OAK & EMBER

Friday, December 25, 2026

11 a.m.-7 p.m. | \$75 per adult | \$37.50 for children under 12

Gather around the table for a festive Christmas Day buffet featuring holiday classics, seasonal flavors, and signature dishes from the Oak & Ember culinary team.

TO BEGIN

Winter Kale Salad

Apples, golden raisins, cranberries, almonds, pickled red onions, maple-pomegranate dressing

Black Garlic Caesar Salad

Mixed greens, sourdough croutons, shaved Parmesan

FROM THE CARVING BOARD

Sorghum-Peppercorn Prime Rib

Bourbon-Pineapple Glazed Ham

MAIN COURSES

Verlasso Salmon

Romesco sauce

Garlic & Herb-Crusted Pork Loin

SAUCES & ACCOMPANIMENTS

Bourbon-Spiced Applesauce

Brown Butter & Sage Pork Gravy

Cranberry, Orange & Thyme Relish

SEASONAL SIDES

Roasted Garlic Whipped Potatoes

Whipped Sweet Potatoes

Brown butter-pecan crumble

Maple-Sorghum Spiced Carrots

Green Bean & Wild

Mushroom Casserole

FROM THE BREAD BASKET

Rustic Dinner Rolls

Southern-Style Buttermilk Biscuits

SOMETHING SWEET

Mini Bourbon Pecan Pies

Eggnog Cheesecake

Graham cracker crust, spiced dark rum sauce

Assorted House-Made

Christmas Cookies

BEFORE THE FEAST

Pastries & Breakfast Sandwiches | 7-10 a.m.

Reservations are highly encouraged.