



Campfire

Every Adirondack story begins around a Campfire. This holiday season, Campfire carries that cherished tradition forward — a place to gather, celebrate, and create lasting memories. Our menu shimmers with seasonal splendor, blending the mountain's finest ingredients with the comfort of tradition, lighting the way to warmth, wonder, and the magic of the holidays.

HOLIDAY BUFFET

Serving 2:00 pm - 6:00 pm Christmas Day

\$65 Per Adult \$25 Per Child under 13

Excludes tax and gratuity



MAIN COURSE

Carved Roast Beef

Rosemary and salt roasted medium rare beef, horseradish cream, beef au jus

Maple-Glazed Ham

Slow baked, glazed with Adirondack maple syrup, clove and Dijon

SIDES

Cranberry Citrus Salad

Tart cranberries, sliced almonds, mandarin oranges, sesame ginger dressing

Butternut Squash Bisque

Creamy butternut squash bisque seasoned with winter warming spices and rum

Garlic Mashed Potatoes

Creamy mashed potatoes with roasted garlic and a touch of cream

Roasted Root Vegetables

A medley of carrots, parsnips, brussels sprout and sweet potatoes, roasted with rosemary and olive oil

Green Bean Almondine

Fresh green beans sautéed with butter, smoked almonds, and a hint of lemon

Corn Bread

Fluffy, golden cornbread served with maple butter

Barbecued Candied Yams

Roasted sweet yams with pumpkin spice, smoked paprika and brown sugar rub

Sagebrush & Apple Stuffing

Crusty sourdough dough tossed with sage, onions, celery roots and local apples

Adirondack Cheddar Mac & Cheese

Creamy mac and cheese made with sharp local cheddar and baked with a crispy breadcrumb topping

DESSERTS

Classic Pumpkin Pie

Silky spiced pumpkin filling in a flaky crust, served with fresh maple whipped cream

Adirondack Apple Crumble

Made with local apples, cinnamon, and nutmeg, topped with sweet oat and maple crumb

Chocolate Peppermint Trifle

Creamy chocolate mousse, crushed grasshopper cookies, mint whipped cream and candy canes



HOTEL SARANAC

SARANAC LAKE, NEW YORK