



Happy
Thanksgiving!

November 26, 2020



Soup and Salad

Ginger Spiced Pumpkin Soup
Toasted Pumpkin Seeds, Pumpkin Oil

Wild Mushroom & Chestnut Bisque
White Truffle Oil

Toasted Barley Salad
Mushroom, Parmesan, Parsley, Lemon Vinaigrette

Organic Quinoa Salad
Broccoli, Almonds, Dates, Champagne Dressing

Frisée Salad
Smoked Bacon, Hardboiled Egg, Shaved Red Onion, Sherry Dressing

Artisan Lettuce Salad
Pomegranate Seeds, Golden Beets, Haystack Goat Cheese

Cheese Display

Variety of Regional and European Cheese
Chutneys, Grapes, Dried Fruit, Crackers

Rustic Bread Display

Whipped Butter, Cured Tomato & Goat Cheese Butter
Black Pepper Butter

Seafood Display

Chardonnay Poached Prawns, Snow Crab Claws, Crab Legs
Cocktail Sauce, Mary Rose Sauce, Saffron Aioli, Lemon Wedges

Atlantic Smoked Salmon
Horseradish Cream, Shaved Red Onion, Dill

Carving Station

Whole Roasted Turkey
Traditional Gravy, Cranberry Sauce
Slow Roasted Beef Sirloin
Port Wine Shallots, Black Truffle Jus

Bountiful Harvest

Honey Glazed Ham
Herb Butter Crusted Seabass
Boursin Cheese Whipped Potato
Charred Brussels Sprouts with Smoked Bacon
Roasted Root Vegetables
Honey & Cumin Glazed Baby Carrots & Pearl Onions
Green Bean Casserole
Bourbon Sweet Potato Mash
Sage & Sausage Croissant Stuffing

Kids Buffet

White Turkey Meat & Gravy
Peas & Carrots
Mac and Cheese

Dessert

Variety of Traditional Pies
Mini Dessert Selections
Brioche & Banana Bread Pudding