



Happy  
Thanksgiving!

November 24, 2022



## 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, Marinated Scallops,

Crab Legs

*Cocktail Sauce, Mary Rose Sauce, Saffron Aioli, Lemon Wedges*

Atlantic Smoked Salmon & Dill Cured Salmon

*Horseradish Cream, Shaved Red Onion, Lemon Wedges*

## Carving Station

Whole Roasted Turkey

*Traditional Gravy, Cranberry Sauce*

Slow Roasted Beef Ribeye

*Port Wine Shallots, Black Truffle Jus, Roasted Garlic Crust*

## Bountiful Harvest

Alamosa Striped Bass with Citrus Butter Sauce

Boursin Cheese Whipped Potato

Honey Glazed Ham with Spicy Mango Salsa

Charred Brussels Sprouts with Smoked Bacon

Honey & Cumin Glazed Baby Carrots & Pearl Onions

Green Bean Casserole

Bourbon Baked Sweet Potato

Sage & Sausage Croissant Stuffing

## Kids Buffet

White Turkey Meat & Gravy

Peas & Carrots

Mac and Cheese

## Dessert

Traditional Pies (Apple, Pecan, Pumpkin, Bavarian Cream)

Chef Irma's Mini Desserts

Brioche & Banana Bread Pudding