



Thanksgiving

THURSDAY, NOVEMBER 26TH

12PM - 3PM

COLD OFFERINGS

Little Gem Lettuce

*Classic Caesar Dressing, Parmesan,
Toasted Focaccia Crumb (V)*

Deviled Egg Duet

*Classic (V, GF, DF)
Smoked Salmon with Pumpernickel Crumb (DF)*

Roasted Carrot Salad

*Whipped Ricotta, Candied Walnuts,
Hot Honey, Fresh Herb Vinaigrette (V, GF)*

Simple Green Bean Salad

*Crispy Shallots, Zested Lemon,
Mustard Dressing (VG, DF)*

Orzo Antipasto Salad

*Grano Padano, Fresh Mozzarella, Country Olives, Cured
Meats, Slow-Roasted Tomato, Creamy Balsamic, Herbs*

Poached Jumbo Tiger Prawns

Classic Cocktail Sauce, Lemons, Tabasco (GF, DF)

STATIONS

Carved-to-Order Turkey Breast

*Mesquite-Smoked Turkey Breast
Thyme Gravy
Cranberry Marmalade (VG, GF, DF)*

Carved-to-Order Prime Rib

*Rosemary and Cracked Pepper-Crusted Prime Rib of Beef
Pan Jus (GF, DF)
Herb Creamed Horseradish (GF)*

HOT OFFERINGS

Herb-Seared Salmon Filet

Goat Cheese Polenta, Smoked Tomato Butter (GF)

Grilled Lamb T-Bones

*Turmeric Basmati Rice, Golden Raisins,
Toasted Almonds, Oregano Jus (GF, DF)*

Thanksgiving Stuffing

*Sourdough Stuffing with Maple Sausage,
Granny Smith Apple and Sun-Dried Cranberry (DF)*

Yukon Gold Potatoes

Butter-Whipped (V, GF)

Cinnamon Yams

with Marshmallow Gratin (V, GF)

Grilled Broccolini

*Pecorino Toscano, Extra Virgin Olive Oil,
Melted Shallots (V, GF)*

DESSERTS

Caramel Flambé Apples

Served with Biscoff Gelato (V)

Pumpkin Pie (V)

Pecan Pie Bread Pudding (V)

Eggnog Cranberry Cheesecake (GF)

Pumpkin Spice Swiss Roll (V)

Chocolate Macchiato Verine (V, GF)

Cinnamon-Spiced Cake Verine (V)

Short Dough Cherry Cookies (V)

Adults \$92 | Children (5-12) \$25 | Children (Infant-4) FREE

V = Vegetarian, VG = Vegan, GF = Gluten Free, DF = Dairy Free