



Thanksgiving

THURSDAY NOVEMBER 27TH

BUFFET MENU

COLD OFFERINGS

Little Gem Lettuce

Classic Caesar Dressing, Parmesan, Toasted Focaccia Crumb

Roasted Brussel Sprouts

Guanciale, Parmesan Reggiano, Sun Dried Cranberries, Honey Banyuls Vinaigrette

Roasted Carrot Salad

Whipped Feta, Toasted Pistachios, Fresh Mint, Miso Vinaigrette

Simple Green Bean Salad

Crispy Shallots, Zested Lemon, Ciabatta Breadcrumbs, Mustard Dressing

Orzo Anitpasto Salad

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

Poached Jumbo Tiger Prawns

Classic Cocktail Sauce, Lemons, Tabasco

STATIONS

Carved-to-Order Turkey Breast

Mesquite Smoked Turkey Breast, Thyme Gravy, Cranberry Marmalade

Carved-to-Order Prime Rib

Rosemary Cracked Pepper Crusted Prime Rib of Beef, Pan Jus, Herb Creamed Horseradish

HOT OFFERINGS

Herb Seared Salmon Filet

Butternut Squash, Roasted Mushroom Ragu, Fresh Herb Vinaigrette

Grilled Lamb T-Bones

Turmeric Basmati Rice, Golden Raisins, Toasted Almond, Pomegranate Reduction

Traditional Stuffing

Sourdough Stuffing

Maple Sausage, Granny Smith Apple, Sun-Dried Cranberry

Whipped Yukon Gold Potatoes

Cinnamon Yams

with Marshmallow Gratin

Herb Roasted Root Vegetables

DESSERTS

Apple Walnut Strudel

Pumpkin Bread Pudding

Served with Maple Gelato

Chai Cheesecake

with Butter Rum Glaze

Bourbon Pecan Pie

Pumpkin Pie

Almond Spiced Pear Tart

Cranberry Linzer Torte

Chocolate Chestnut Trifle

Adults \$88 | Children (5-12) \$25 | Children (Infant-4) FREE