

HAPPY THANKSGIVING

omelet station

Assorted Vegetables & Accoutrements

raw bar

Oysters, Spiced Mignonette
Poached Shrimp, Cocktail Sauce
Snow Crab Claws, Yuzu Aioli
Smoked Salmon, Horseradish Crème Fraîche

appetizers

Fruit & Berries
Assorted Cheeses, Honeycomb, Dried Fruits
Assorted Charcuterie, Pickles, Mustards
Kabocha Squash & Chestnut Soup
Roasted Beet & Quinoa Salad, Citrus, Dill
Native Bibb Lettuce, Fresh Herbs, French Vinaigrette
Farro, Feta, Pomegranate, Squash, Red Wine Vinaigrette
Brussels Sprouts, Apple, Pecorino, Cranberries, Apple Cider Vinaigrette
Vegetable Spring Rolls, Shrimp Shumai, Chicken Dumplings, California Rolls

carving station

Slow Cooked Salmon, Lemon & Rosemary Oil
Whole Roasted Ham, Honey & Rosemary Glaze
Herb Roasted Leg of Lamb, Salsa Verde
Roasted Turkey Breast & Confit Thigh, Herbs & Traditional Gravy
Pastrami Spiced Prime Rib, Red Wine Reduction & Horse Radish Cream

sides

Traditional Corn Bread
Sweet Potato Casserole
Creamed Spinach, Béchamel
Whipped Potatoes, Asiago, Roasted Garlic
Sautéed Haricots Verts, Crispy Shallots, Almonds
Butternut Squash Autumn Spices, Brown Butter, Quince
Porcini-Sausage Stuffing Dates, Brioche, Parmigiano Reggiano

desserts

Pumpkin Brûlée Tart
Apple Walnut Pie
Chestnut Cream Cake
Cranberry Mousse
Chocolate Pecan Cake

Éclair Fruit Tart
Traditional Pumpkin Pie
Traditional Pecan Pie
Cheesecake
Chocolate Fountain

*Menu is Subject to Change. Dishes May Vary.