

PLEASE JOIN US FOR

Thanksgiving

BRUNCH

COLD

IMPORTED AND DOMESTIC CHEESES

dried fruits, assorted crackers

SLICED FRUITS AND BERRIES

HOUSE-SMOKED SEAFOOD

poached salmon and more!

ANTIPASTO *grilled vegetables, cured meat and pâté*

GULF PEEL AND EAT SHRIMP

CRAB CLAWS AND BLACK MUSSELS

BREAKFAST

OMELET BAR *diced turkey and ham, bacon, spinach, diced bell peppers, mushrooms, jalapeños, Spanish onion, tomatoes, black olives*

EGGS *made to order*

WAFFLES *fresh berries, whipped cream, maple syrup*

APPLEWOOD SMOKED BACON

MAPLE SAUSAGE

ASSORTED PASTRIES *fruit breads, muffins, danishes*

SOUP & SALAD

BUTTERNUT SQUASH SOUP

orange essence and sweet ginger

WHITE BEAN SALAD *with pancetta, dried tomatoes and herb vinaigrette*

TRADITIONAL WALDORFF SALAD

SWEET POTATO & DRIED FRUIT COMPOTE

BABY RED ROMAINE AND RADICCHIO

SALAD *white anchovy dressing*

ARTISAN GREENS SALAD BAR

PASTA BAR

PASTA *tri-colored rotini and butternut squash ravioli*

SAUCE *lemon basil cream, fresh herb marinara, sage brown butter, basil pesto*

GARNISH *shaved prosciutto, julienne chicken, black olives, English peas, shaved parmesan*

CARVERY

PRIME RIB *sea salt and five peppercorn crusted, herb jus*

ROASTED TOM TURKEY *giblet gravy*

ENTRÉES & ACCOMPANIMENTS

LAVENDER SALMON

dill and brown sugar glaze

GRILLED CHICKEN BREAST

wild mushrooms and roasted tomato jus

BOURBON HONEY GLAZED HAM

balsamic pineapple

SAGE AND CRANBERRY CORNBREAD STUFFING

WHIPPED YUKON POTATOES

ROASTED WINTER VEGETABLES

FINGERLING SWEET POTATOES

maple pecan syrup

ORANGE CRANBERRY RELISH

DESSERTS

PIES

pumpkin, apple, pecan, chocolate bourbon

CHEESECAKES

BERRY TARTS

MINI FRENCH PASTRIES

PETITE FOURS

CHOCOLATE FOUNTAIN

Includes coffee, tea, and soft drinks.



NOVEMBER 23 | 11 AM - 4 PM

adults \$65 | seniors \$55 | kids \$25 (ages 5 - 12)

Exclusive of tax and service charge.