

THANKSGIVING BUFFET

SANDS | 10AM – 2PM

Salads + Soups

Baby Green Salad - Cherry Tomatoes, Cucumbers, Feta Cheese, Pepitas, Apple Cider Vinaigrette + Tarragon Ranch

Heirloom Beet Carpaccio - Baby Arugula, Shaved Fennel, Grilled Orange + Crumbled Goat Cheese

Grilled Asparagus, Belgian endive + Prosciutto Salad - Shaved Parmesan + White Truffle Vinaigrette

Imported and Domestic Artisan Display - Soft and Hard Cheeses, Rustic Breads + Artisan Crackers

Charcuterie Platter - Imported, Sliced and Cured Meats, Mediterranean Olives + Gourmet Mustards

Entrees

Crab Dynamite Crusted Salmon - with Broccoli, Ginger + Miso Butter Sauce

Yukon Gold whipped Potatoes

Sweet Potato Casserole - with Marshmallow and Candied Pecans

Cornbread and Sausage Stuffing

Roasted Cauliflower and Brussel Sprouts - with Bacon

Dill Roasted Baby Heirloom Carrots

Carving Stations

Apple Brined Red Bird Turkey with Cranberry Chutney + Traditional Gravy

Herb Crusted Prime Rib with Au Jus and Creamed Horseradish

Caramelized Country Ham with Bourbon Maple Glaze

Seafood Bar

King Crab Legs, Chilled Jumbo Shrimp, Crab Claws, Oysters + Assorted Sushi

Served with Cocktail Sauce, Citrus Ponzu, Cognac Remoulade, Horseradish and Wasabi

Desserts

Pumpkin Pie - with Five Spice Chantilly Cream

Apple Ginger Tart

Brown Butter + Pecan Pie

Banana Cream Bread Pudding

Peanut Butter + Chocolate Pot de Crème

Flourless Chocolate Torte – with brandied cherries



\$65 per Guest +Tax & Gratuity
\$19 per Child, 12 & Under