

Thanksgiving 2019

SEAFOOD BAR

jumbo shrimp, crab claws, king crab legs, ahi tuna poke and oyster horseradish shooters with cocktail sauce, citrus ponzu, cognac remoulade, sesame jalapeño aioli + warm butter

SALAD + SOUP STATION

mesclun baby green salad with cherry tomatoes, hot house cucumbers, feta cheese, toasted pumpkin seeds + apple cider vinaigrette

baby kale and broccoli salad with fennel, cranberry + citrus vinaigrette

loaded cauliflower salad with bacon, chives and cheddar with black pepper ranch

imported and domestic artisan display with soft and hard cheeses served with sliced rustic breads + artisan crackers

charcuterie platter of imported, sliced and cured meats, mediterranean olives + gourmet mustards
roasted corn bisque with truffle popcorn

CARVING STATION

apple brined turkey breast with cranberry chutney

sweet and sour glazed pork loin

herb-crusted prime rib with au jus + creamed horseradish

HOT ENTRÉES

miso-glazed scottish salmon with bok choy + shiitake mushrooms

yukon gold whipped potatoes with turkey gravy

house made turkey pot pie

sweet potato casserole with marshmallow + candied pecans

sage and apple sourdough stuffing

butternut squash and brussels sprouts with candied bacon

dill roasted baby heirloom carrot

DESSERT BUFFET

chef clarissa's selection of handmade pies

fresh fruit tarts

cranberry gingerbread cheesecake

raspberry frangipane

pumpkin spice swiss

white chocolate toffee + blackberry verrine

butterscotch + bacon panna cotta