

# ZuZu Thanksgiving 2019

## STARTER BUFFET

king crab legs, chilled jumbo shrimp, crab claws + ahi tuna poke  
cocktail sauce, citrus ponzu, cognac remoulade, sesame jalapeño aioli + horseradish  
mesclun baby green salad with cherry tomatoes, english cucumbers, feta cheese, 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

## ENTRÉES CHOICES

Apple Brined Turkey with Cranberry Chutney  
yukon gold whipped potatoes with turkey gravy  
individual turkey pot pie  
sweet potato casserole with marshmallow + candied pecans  
sage and apple sourdough stuffing  
brussels sprouts with ham hocks  
\$52

8oz. Barrel Cut Filet  
aged white cheddar and leek gratin, caramelized baby carrots, mushroom jus + yorkshire pudding  
\$72

Molasses Glazed Double Cut Pork Chop  
sweet potato mash, charred green beans, bacon burnt ends + cipollini onions  
\$62

Oven Roasted Branzino  
pumpkin seed and sage stuffed, butternut squash hash + blistered tomato relish  
\$58

Butternut Squash Agnolotti  
sage, spiced walnuts, parmesan cheese + maple brown butter  
\$52

## 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