



THANKSGIVING BUFFET

- Butternut Squash Soup | Brown Butter, Pistachios, Crème Fraiche
- Local & Imported Cheese & Charcuterie Display
- Seafood Display | Oysters, Prawns, Snow Crab Claws, Mignonette, Cocktail Sauce, Lemon
- Spinach & Arugula Salad | Dried Cherries, Almonds, Goat Cheese, Apple, Sherry Vinaigrette
- Caesar Salad | Sourdough Croutons, House Dressing, Parmesan
- Brussels Sprouts | Pancetta, Almonds, Lemon Zest, Brown Butter
- Baby Carrots | Pomegranate Glazed
- Stuffed Portabella Mushrooms | Preserved Tomato, Basil, Mascarpone
- Roasted Diestel Ranch Turkey| Carved
- Prime Rib | Mustard Roasted and Carved
- Cedar Plank Roasted King Salmon | Charred Lemon, Carved
- Gnocchi | Bacon, Brown Butter, Sage, Ricotta Salata
- Sweet Potato & Pecan Casserole | Toasted Meringue
- Sourdough Stuffing | Cranberries, Chestnut, Italian Sausage
- Buttery Mashed Potatoes
- Traditional Turkey Gravy
- Orange Bourbon Cranberry Sauce
- Artisan Rolls
- Mini Pumpkin Pie | spiced mascarpone, apple cider caramel, pepitas brittle
- Mini Apple Pie | whipped crème fraiche, candied blueberry
- Honeynut Squash Cheesecake | chai chantilly, candied pecan, huckleberry
- Chai Blackberry Truffles
- Carrot Cake Cookies
- Pecan Pie Brownie
- Chocolate Covered Strawberries
- Spiced Peanut Brittle
- Pumpkin Spice Bark