



THANKSGIVING BUFFET

\$94 per adult | \$45 per child (age 6-12) | Free for children 5 & under

SOUPS

Parsnip & Vanilla Soup
caviar | chives

Roasted Butternut Squash Soup
curry crème fraiche | pomegranate | chervil

SALADS

Baby Kale Salad
medjool dates | roasted brussels sprouts | manchego | pistachio | candied lemon

Heirloom Beet Salad
point reyes blue cheese | candied walnuts | fennel confit | tangelo vinaigrette

RAW BAR

King Crab Legs | Oysters | Clams | Cocktail Shrimp | Lobster Ceviche

SIDES

Cornbread Stuffing & Classic Stuffing | Maple Roasted Heirloom Carrots |
Cream Cheese Whipped Potatoes | Green Bean Casserole | Fall Harvest Squash Medley |
Bourbon Sweet Potato Casserole | Cranberry 'Ketchup' & Cranberry Chutney

CARVING STATION

Free Range Diestel Turkey
herbed gravy

Steamship of Beef with Rosemary Wine Gastrique
silver dollar rolls

ENTRÉES

Atlantic Salmon
melted leeks | wild mushrooms | vin blanc

Jidori Chicken
fingerling potatoes | broccolini | chicken glaze

Holiday Pappardelle
butternut squash | walnut | dried cranberry |
candied orange | spinach | parmesan

DESSERT TABLE