



THANKSGIVING DINNER BUFFET 2018

November 22nd, 2018 | Thursday | 2pm -9pm (last seating at 8pm)

Soup and Salads

THAI CURRY PUMPKIN SOUP

chiffonade basil oil, garlic crouton

TOASTED FARO AND CORN SALAD

butternut squash, crispy kale, chili lime vinaigrette

GRILLED PEAR AND APPLE SALAD

pink lady apple, candied walnut, feta cheese, romaine lettuce, poppy seed dressing

SHREDDED BRUSSEL SPROUT SALAD

smoked chicken, cranberry, crispy wonton, sesame miso dressing

BALSAMIC MUSHROOM PANZANELLA SALAD

chicory, spinach, toy box tomato, roasted fennel, bacon vinaigrette

CHIPOTLE SHRIMP AND CAVATAPPI PASTA SALAD

shaved red onion, pickled radish, arugula, roasted chipotle aioli

Entrees

CANDIED GINGER AND CITRUS BRINED TURKEY BREAST

fennel apple stuffing, grand marnier duck fat gravy

NORI CRUSTED SEA BASS

creamed spinach, roasted golden beets, prosciutto chips

ITALIAN FLANK STEAK ROULADE

bloomsdale spinach, brandied cherry, cow girl goat cheese, roasted tomato jus

HEIRLOOM SQUASH CANNELLINI

garlic broccoli rabe, pecorino romano, sage béchamel

Sides

MASHED POTATO

smoked gouda and chive

SAUTÉED BLUE LAKE BEANS

with roasted mushrooms and caramelized cipollini onions

SWEET POTATO

korean soy glazed

Carving station

APPLE BUTTER BAKED HAM

spiced cranberry relish

HERBED CRUSTED PRIME RIB OF BEEF

szechuan peppercorn au jus

Dessert

ASSORTED CAKES | MINIATURE CHEESE CAKE | FRESH FRUIT TARTS | PETITE FOURS

FLAVORED FROZEN YOGURT

ASSORTED CANDIES | CHOCOLATE CHIPS | M&M | MIXED NUTS | SPRINKLES

CHOCOLATE SAUCE | CARAMEL SAUCE

78 Adult | 65 Senior | 45 Child (5 to 12 years old)