

Thanksgiving Brunch Buffet • 11 am - 6 pm •

Thursday, November 23th, 2017

CHEF'S CARVING STATION

BACON BASTED TURKEY *giblet gravy, cranberry sauce, apple – sage stuffing*
SLOW ROASTED NY STRIP, *pinot noir – shallot jus*

HOT BUFFET

- GF** OVEN POACHED CANADIAN SALMON with lemon and caper cream
- GF** ROASTED BABY CARROTS *with orange blossom honey, butter and dill*
- TRADITIONAL GREEN BEAN CASSEROLE *with crispy fried onions*
- GF** ROASTED GARLIC SMASHED YUKON GOLD POTATOES
- GF** BRUSSELS SPROUTS *with bacon and Vidalia onions*
- MAC N CHEESE *with cheddar and jack*

COLD BUFFET

- GF** POACHED SHRIMP DISPLAY *with cocktail sauce and lemon*
- GF** CHILLED ASPARAGUS *with slow roasted tomatoes, wild mushrooms, shaved reggiano, truffle oil*
- GF** MIXED LOCAL LETTUCES *assorted toppings, creamy cider dressing*
- GF** SPINACH AND ROMAINE SALAD, *pancetta bacon, mandarin oranges, candied pecans, warm cranberry vinaigrette*
- GF** FRESH FRUIT SALAD *with micro mint, vanilla, honey yogurt*
- ASSORTMENT OF ARTISAN BREADS AND ROLLS

DESSERT BUFFET

- KEY LIME PIE
- GF** FLOURLESS CHOCOLATE TORTE
- CHERRY COBBLER
- BOURBON PECAN PIE
- ASSORTED MINI PASTRIES

GF denotes gluten free

\$50 FOR ADULTS / \$25 FOR CHILDREN AGES 12 AND UNDER / COMPLIMENTARY FOR CHILDREN AGES 3 & UNDER / PRICE DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY