

THANKSGIVING MENU

THE ART OF THE CARVE

Herb-Roasted Thanksgiving Turkey

Traditional Sage Stuffing | House-Made Turkey Gravy
Cranberry-Orange Relish

Maple-Glazed Ham

Spiced Maple Glaze | Seasonal Accompaniments

Roasted Prime Rib of Beef

Slow-Roasted Prime Rib | Rich Natural Jus | Creamy Horseradish

Traditional Accompaniments

Whipped Yukon Gold Potatoes | Roasted Sweet Potatoes

FROM THE SEA

Chilled Seafood Display

Poached Shrimp Cocktail | Freshly Shucked Oysters | Littleneck Clams
Classic Cocktail Sauce | Mignonette | Fresh Lemon

Herb-Roasted Branzino

Lemon-Garlic Emulsion | Wilted Kale | Fresh Garden Herbs

Lump Crab Macaroni & Cheese

Creamy Three-Cheese Sauce | Buttered Crumb Topping

Seafood Pasta

Seasonal Seafood | Garlic | White Wine | Fresh Herbs

HEARTH & HARVEST

Red Wine-Braised Beef Pot Roast

Slow-Braised Beef | Natural Reduction

Portuguese-Style Roasted Cauliflower

Smoked Paprika | Garlic | Extra-Virgin Olive Oil

Autumn Roasted Vegetables

Seasonal Sweet Potatoes | Fresh Herbs

GF - Gluten Free, DF - Dairy Free

THANKSGIVING MENU

MEDITERRANEAN MARKET

Traditional Hummus | Smoky Baba Ghanoush | Warm Pita Chips

Classic Tabbouleh | Mediterranean Stuffed Grape Leaves

Marinated Mushrooms | Slow-Roasted Tomatoes

Marinated Artichoke Hearts | Mediterranean Olives

THE SEASONAL SALAD GARDEN

Roasted Beet Salad | GF, DF

Seasonal Beets | Fresh Herbs | Citrus Vinaigrette

Harvest Orzo Salad

Roasted Zucchini | Eggplant | Sweet Peppers | Reggiano Parmesan

Autumn Lentil Salad

Roasted Sweet Potatoes | Kale | Feta | Red Onion | Dried Cranberries

Shaved Brussels Sprout & Kale Salad | GF, DF

Crisp Apples | Toasted Pecans | Herb Vinaigrette

Classic Caprese Salad | GF

Ripe Tomatoes | Fresh Mozzarella | Sweet Basil | Balsamic Reduction

Roasted Broccoli & Cauliflower

Reggiano Parmesan | Golden Herb Breadcrumbs

Mediterranean Hummus & Pita

Traditional Hummus | Crisp Pita Chips

Seasonal Fresh Fruit Display

A Colorful Selection of Fresh Seasonal Fruits

THE ARTISAN CHEESE & CHARCUTERIE DISPLAY

International Artisan Cheeses | Premium Cured Meats

Seasonal Fresh Fruits | Dried Fruits | Accompaniments

SOUP OF THE SEASON

Roasted Butternut Squash Velouté

Silky Butternut Squash | Warm Autumn Spices

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THANKSGIVING MENU

THE GRAND FINALE

Classic Pumpkin Pie

Traditional Pumpkin Custard | Flaky Pastry Crust

Pecan Tartlets

Buttery Pastry | Rich Pecan Filling

Sweet Potato Cake

Warm Autumn Spices | Sweet Potato

Classic Apple Crisp

Cinnamon-Spiced Apples | Golden Crumble

Butterscotch Pudding

Silky Butterscotch Custard

Chocolate Mousse

Rich Chocolate | Light, Airy Texture

Carrot Cake Cupcakes

Spiced Carrot Cake | Cream Cheese Frosting

S'mores Tartlets

Chocolate Ganache | Toasted Marshmallow

Vanilla Cakesicles

Vanilla Cake | Chocolate Coating

Oatmeal Raisin Cookies

Classic Oatmeal | Sweet Raisins

THE CHOCOLATE EXPERIENCE

Chocolate Fountain Station

Fresh Strawberries | Pineapple | Marshmallows | Pretzels | Graham Crackers

The Ice Cream Sundae Bar

Vanilla Ice Cream | Chocolate Ice Cream | Strawberry Sorbet

An Assortment of Toppings and Accompaniments

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