

Thanksgiving

One Complimentary Glass of Champagne
\$80 per person - \$30 kids 12 & under

BUFFET STYLE

Cream of Spiced Pumpkin Soup

Toasted Pepitas Garnish

Classic Caesar

Baby Romaine, Garlic Croutons, Cracked Pepper,
Parmigiano-Reggiano, Creamy Caesar Dressing

Tender Baby Arizona Mixed Greens

Cherry Tomatoes, Shaved Vegetables,
Sunflower Seeds, Assorted Dressings

Roasted Beet & Orange Salad

Goat Cheese, Toasted Pistachio

Grilled & Chilled Vegetable Salad

Orzo Pasta, Herb Pesto

CHARCUTERIE & FROMAGERIE

Assorted Cured Meats & Country Pâté

Pickled & Roasted Fall Vegetables and Mustards

International and Domestic Cheeses

Artisan Breads, Rolls and Crackers

FROM THE SEAS

Lemon Poached Shrimp

Cocktail Sauce, Fresh Lemons & Limes

Smoked Alaskan King Salmon

Fresh Dill, Capers, Shaved Red Onion

À LA CARTE ENTRÉES

Choice of Entrée

Traditional Turkey Plate

Roasted Turkey and Gravy,
Buttermilk Mashed Potatoes, Cornbread Stuffing,
Green Beans, Cranberry Orange Sauce

Slow Roasted 12 oz Prime Rib

Buttermilk Mashed Potatoes, Green Beans,
Horseradish, Beef Au Jus

Crispy Skin Rainbow Trout

Roasted Garlic Potato Purée,
Cast Iron Creamed Spinach, Tarragon Butter

Applewood Smoked Ham

Buttermilk Mashed Potatoes, Green Beans,
Pineapple & Brown Sugar Bourbon Jus

FOR THE SWEET TOOTH

Chef's Selection of Seasonal Mini Desserts

Mignardise

