

THANKSGIVING BALLROOM BRUNCH

Thursday, November 27 | Seating 11:00am, 1:00pm

\$95 Adults (13+) | \$85 Military & Seniors | \$45 Children (4-12) | Free for ages 3 & under

Plus tax and service charge

DELICATESSEN

Charcuterie

Imported and Domestic: Gouda, Cheddar, Blue Cheese, Brie, Manchego
Prosciutto, Capocollo, Lomo, Finocchiona, Salami, Mortadella, Nduja

Smoked Salmon

Pastrami & Smoked Salmon, Accoutrements
House Made Breads with Assorted Butters

CHILLED SALADS

Farro

Arugula, Radicchio, Honeycrisp Apples, Dates, Parmigiano Reggiano, Apple Cider Dressing

Apple Kohlrabi

Granny Smith, Fuji, Kohlrabi, Parsley, Red Onion, Hazelnuts, Honey Yogurt Dressing

Beet Fennel

Golden Beets, Red Beets, Granny Smith Apple, Fennel, Petite Greens, Goat Cheese, Balsamic Glaze

Citrus Cabbage

Orange, Mandarin, Watermelon Radish, Crimson Carrots, Smoked Almonds, Dill Dressing

Pear Kale

Baby Kale, Red Pears, D'Anjou Pear, Toasted Pecans, Cranberries, Pecorino, White Balsamic Glaze

SMALL PLATES

Pumpkin & Butternut Squash Bisque

Sage Confit Gourds, Maple Crème Fraiche, Holiday Herbs

Seared Diver Scallop

Roasted Heirloom Carrot Puree, Pomegranate Gastrique, Crispy Spanish Chorizo

Braised Pork Belly

Double Creamed Parsnips, Fennel Apple Salad, Mustard Jus, Pecan Brittle

Spiced Duck Breast

Celery Root Hash, Cherry Fig Compote, Toasted Almonds

CARVERY

Herb Brined Tom Turkey, Giblet Gravy, Cranberry Relish

Salt & Pepper Crusted Prime Rib, Natural Pan Au Jus, Horseradish Cream

Roasted Atlantic Salmon, Lemon Beurre Blanc, Mustard Sauce

SEAFOOD BAR

Citrus Poached Shrimp Cocktail, Bloodymary Cocktail Sauce, Horseradish, Tabasco Sauce, Lemons, Saltine Crackers

Dressed Mussels, Steamed Clams

Tuna Tataki

Roasted Carrot Vichyssoise, Fennel Chow Chow, Cranberry Marmalade

Gulf Snapper Crudo

Clementine Cure, Roasted Sweet Potatoes, Bosc Pears, Crushed Pistachios

Lobster Roll

Cold Water Lobster, Dried Cranberries, Chervil

STAPLES

Traditional Herbed Stuffing

Smashed Yukon Gold Potatoes

Candied Yams, Streusel, Marshmallows

Green Bean Casserole, Mushroom Gravy, Crispy Onions

Smoked Gouda Shells & Cheese

Roasted Brussel Sprouts & Carrots

KIDS' CORNER

Crudité, Ranch Dressing, Zesty Italian Dressing

Simple Salad

Fruit Salad

Mini Corn Dogs

Turkey Meatballs - Sunday Red Gravy

Beanie Winnies

Mac & Cheese

Sweet Potato Fries

Buttered Corn

Grilled Cheese

CREPE ACTION STATION

Berries

Nutella

Whipped Cream

Almonds

Chocolate Sauce

ASSORTED DESSERTS