Thanksgiving Brunch

The Ritz-Carlton Reynolds, Lake Oconee | 2026

SEASONAL FRUIT MARKET

Exotic Fruit Salad | Fall Citrus Brûlée | Red & Green Grapes
Stemmed Strawberries | Breakfast Verrines
Pear & Vanilla Bean Yogurt Parfait | Candied Walnut Crumble
Honey Mascarpone | Cranberry Orange Chia Pudding
White Chocolate Crisp | Toasted Coconut | Artisan Bakery Basket
Maple Pecan Sticky Buns | Craisin Walnut Muffins | Apple Fritter Bread
Pumpkin Cream Cheese Danishes | Butter Croissants
Whipped Cinnamon Butter | Local Honeycomb Seasonal Preserves

CHEF-PREPARED OMELETS

Farm Eggs | Egg Whites | Caramelized Vidalia Onions
Exotic Mushrooms Roasted Delicata Squash | Fire-Roasted Tomatoes
Spinach | Peppers | Country Ham Applewood Smoked Bacon
Shrimp | Lobster | Gruyère | White Cheddar | Goat | Pimento

SOUTHERN BREAKFAST FAVORITES

Cage-Free Scrambled Eggs
Brown Sugar Pepper Bacon | Chicken Apple Sausage
Tri-Color Home Fries | Rosemary | Garlic | Fine Herbs
Harvest Short Rib Benedict | House-Made Buttermilk Biscuits
Braised Short Rib | Sunny-Side-Up Farm Egg
Bourbon-Peppercorn Hollandaise | Fig Onion Jam Crispy Sage | Chives

HARVEST GRIDDLE

Apple Cider Pancakes | Belgian Waffles | Brioche French Toast
Sweet Crêpes | Caramelized Apples | Berry Compote | Nutella
Chocolate Ganache | Whipped Cream | Maple Syrup
Toasted Walnuts | Fall Sprinkle

CHILLED SEAFOOD DISPLAY

Poached Gulf Shrimp | East Coast Oysters | Jonah Crab Claws
Charred Onion Cocktail Sauce Cucumber Mignonette Tabasco
Horseradish | Lemon Wedges | Lime Wedges | Fresh Crackers
Ice Sculpture: Harvest Cornucopia

SOUTHERN HARVEST PARMESAN WHEEL PASTA

House-Made Gemelli Pasta Tossed in an Aged Parmesan Wheel
Braised Collard Greens | Roasted Delicata Squash
Caramelized Vidalia Onions | Parmesan Cream Sauce | Aged Parmesan
Cracked Black Pepper | Crispy Pickled Shallots | Chives

SEASONAL SOUP & SALAD MARKET

Butternut Squash Velouté: Nutmeg Croutons
Harvest Salad Market: Hand-Picked Basket of Fresh
Market Field Greens | Confit Beetroots | Shaved Fennel Cucumbers
Craisins | Watermelon Radishes | Pumpkin Seeds | Heirloom Carrots
Citrus Vinaigrette | Persimmon Vinaigrette | Green Goddess
Charred Brussels Sprout Salad: Applewood Bacon Jam
Apple Cider Gastrique | Warm Farro Grain Salad: Dates | Feta
Roasted Carrots Herb Vinaigrette | Fire Persimmon & Burrata Salad:
Pomegranate | Pistachios | Hot Honey

SOUTHERN HARVEST GRAZING TABLE

Local Cheeses & Jerky | Cured & Dry-Aged Meats Smoked Sausages
Country Pâté | Smoked Pimento Cheese | Boiled Peanut Hummus
Vidalia Onions | Pickled Vegetables | Grilled Seasonal Vegetables
Georgia Pecans | Honeycomb Fig Mostarda Quinces | Artisan Crackers
Baguettes | Southern Biscuits

CARVING GALLERY

Citrus-Brined & Fennel Seed-Rubbed Heritage Turkey
Giblet Gravy | Navel Orange-Cranberry Relish
Coffee & Cocoa-Rubbed Tomahawk Roast
Black Garlic Bordelaise | Horseradish Cream
Bourbon-Peach Glazed Ham Pineapple Chutney | Georgia Peach
Pepper Jelly | Whole Roasted Faroe Island Salmon
Charred Persimmon Relish | Tarragon Gremolata

VEGETARIAN ENTRÉE

Wild Mushroom & Pumpkin Ravioli
Brown Butter | Crispy Brussels Sprouts
Sage Crumbs | Shaved Manchego

SOUTHERN ACCOMPANIMENTS

Truffle Whipped Potatoes | Shaved Black Truffle | Chives
Southern Cornbread Dressing | Sausage | Sage | Celery
Vidalia Onions | Blistered Haricot Verts | Roasted Garlic
Lemon Zest | Crispy Herbs | Maple Glazed Baby Carrots
Whipped Goat Cheese | Candied Pecans | Thyme
Salted Caramel Sweet Potato Casserole
Pecan Streusel | Fire-Roasted Marshmallows

CHILDREN'S HARVEST BUFFET

Butterball Turkey Tenders | Creamy Mac & Cheese
Mashed Potatoes & Gravy | Steamed Broccoli Florets
Mini Corn Dogs | Ketchup | Mustard | Fresh Fruit Cups

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SWEETS & TREATS

Cranberry-Pear Frangipane Tartlets | Apple Pie Pithiviers
Pomegranate Pavlovas | Blackberry Vanilla Choux Puffs
Pecan Praline Mousse Shooters
Salted Caramel Cheesecake Verrines
Thanksgiving Donut Wall: Apple Cider Spice
Old Fashioned Sour Cream Rum-Glazed Bacon
Pecan Streusel Black Forest | Cinnamon Sugar
Chef Action Station: Made-to-Order Dutch Pumpkin-Raisin Fritters
Ginger Crème Anglaise | French Vanilla Ice Cream
Macadamia Brittle

$220 per guest, $55 per child ages 5 to 12, complimentary for children 4 and under. Inclusive of tax & gratuity