



# THANKSGIVING BRUNCH

November 27 \ 1:15-2:30pm

Adults \$80 \ Children (12 & Under) \$40

Reservations: 520.731.5565



**TANQUE VERDE**  
EST RANCH<sup>®</sup> 1868

## SOUP

Pumpkin Bisque

Roasted Poblano Lobster Bisque

## BOARDS

Fruit Display Assorted Melons and Berries

Meat & Cheese Board Imported Cheeses, House Made Jams

Cold Smoked Salmon Eggs, Capers, Fresh Parsley, Cucumbers,  
Red Onion, Cream Cheese, Mini Bagels

Bruschetta Board Tomato & Mozzarella, Olive Tapenade,  
Fig & Honey Goat Cheese, Basil Burrata Grilled Baguette

## SALAD BAR

Field Greens Salad Cherry Tomatoes, Cucumbers, Shredded Carrots, Ranch and Italian  
Cranberry Chicken Dijonnaise, Rosemary, Orange Cranberry Finish

Grilled Radicchio and Kale Salad Citrus Golden Balsamic Vinaigrette and haved Manchego  
Classic Asiago Cesar Hand Torn Crouton and Flash Fried Anchovy Finish

## CHILLED SEAFOOD

Oysters on the Half Shell Amaretto Mignonette

Poached Jumbo Shrimp Lemons and Cocktail Sauce

## CARVING STATION

Slow Roasted Prime Rib Herb Crusted, Horseradish Crema, Au Jus

Whole Golden Turkey Orange Cranberry Sauce and Sage Turkey Gravy

## FROM THE OVEN

Fried Brussels Bacon and Balsamic Vinaigrette

Seared Salmon with Chardonnay Beurre Blanc

Mashed Potatoes with Sage Gravy

Asparagus Gruyere Quiche

Pumpkin Spice Pain Perdue with Maple Whipped Cream

## FROM OUR PASTRY CHEF

Cookie Display, 3" Pumpkin Pies, Cranberry Croissant Bread Pudding, Maple Donut Holes,  
Ginger Molasses Cookies, Assorted Cakes, Pecan Tarts