



THANKSGIVING BRUNCH

Nov. 26, 2026 | 1:15 - 2:30 pm Seatings

Adults \$90 | 12 & under \$45

Reserve Your Table: 520-731-5565



SALADS & SMALL BITES

Garden Salad Bar | Assorted Dressings, Deluxe Condiments

Roasted Butternut Squash & Chopped Egg Salad | Baby Arugula, Balsamic Vinaigrette

Grilled Olive Oil Poached Artichoke Salad | Toasted Hazelnuts, Grapefruit, Walnut Oil Vinaigrette

Assorted Bougie Deviled Eggs | Bacon, Caviar, Asparagus

Smoked Chicken & Brie Cones

Pimento Cheese Pumpkins | House-Made Pumppernickel & Pretzel Breads, Rolls, Breads, Whipped Butter

RAW BAR

Jumbo Shrimp Cocktail, Cocktail Crab Claws, Smoked Seafood Display with Cocktail Sauce,

Gravlax Vinaigrette, Horseradish, Creme Fraiche, Pickles, Eggs, Capers

CARVING STATION

Red Wine Brined Roasted Turkey with Traditional Gravy & Blood Orange Cranberry Relish

Cajun Sugar Glazed Ham with Mulled Apple Cider Sauce

ACCOMPANIMENTS

Roasted Garlic Mashed Potatoes

Traditional Stuffing with Herbs

Green Bean Polonaise

PASTA BAR

Harvest Vegetable Orecchiette | Wild Mushroom, Yellow Corn, Sundried Tomatoes, Sherry Cream Sauce

Micro Mac 'n' Cheese | Smoked Four Cheese Sauce, Cheetos® Crunch Topping

Additions: Smoked Chicken, Sage Sausage, Smoked Pork Belly, Brisket Burnt Ends

ENTREES

Roasted New York Strip Oscar with Jumbo Lump Crab, Asparagus, Bearnaise Sauce

Chicken Florentine with Pernod Spinach Cream Sauce

Grilled Swordfish with Passionfruit Chipotle Cream and Mango Salsa

PASTRY SHOP

Signature Cookie Display | Cactus Cookies (NF), Almond Horns (GF, DF), Macarons (GF)

Individual Pumpkin Pie

Pecan Pound Cake

Cranberry Cheesecake Shooters

Spiced Apple Scones (DF)