THANKSGIVING 2023 DINNER BUFFET

SOUP AND SALAD

Roasted Pear and Leek Soup
CHESTNUT CRÈME FRAICHE, BRIOCHE CROUTONS, DRIED CRANBERRIES

Green Lentil Butternut Squash Salad
PERSIMMON, DINOSAUR KALE, AGED SHERRY VINAIGRETTE, GRANA PADANO

D'anjou Pear Point Reyes Blue Cheese Salad
RED ENDIVE, CHAMPAGNE GINGER MISO VINAIGRETTE

Smoked Chicken, Fuji Apple, Celery Salad
ENDIVE, RADICCHIO, SUNFLOWER SEEDS, MAPLE SHERRY DRESSING

Roasted Baby Beet Salad
ROASTED BEETS, SHAVED FENNEL, ORANGE TARRAGON VINAIGRETTE

Anzu mixed autumn lettuces
SHAVED CARROT, RADISH, EDAMAME, YUZU VINAIGRETTE

RAWBAR & DIM SUM

Local Oysters on the Half Shell | Gulf Prawns | Manila Clams | Crab claws
RICE VINEGAR MIGNONETTE, SWEET ONION SOY SAUCE,
TRADITIONAL COCKTAIL SAUCE, LEMON

Selection of Steamed Dim Sum
CHILI GARLIC SAUCE, SWEET CHILI SAUCE, SPICY MUSTARD

CARVING STATION/ENTREES

Cider Brined Turkey Breast
CORNBREAD STUFFING WITH LEEKS, CELERY, APPLES CURRANTS, BOURBON GRAVY

Atlantic Salmon
SAUCE GRIBICHE

Roasted Duroc Ham
GINGER WHITE SOY PINEAPPLE REDUCTION

Cabernet and Cranberry Braised Shortrib
HORSERADISH CREME FRAICHE, CHARRED BROCCOLINI,

Butternut Squash Ravioli
MAINE LOBSTER, SOUPE DE POISSON,FINES HERBES

SIDES

Yukon Gold Potato Puree WITH BUTTERMILK & CHIVES

Roasted Baby Garnet Yams PIMENT D'ESPLETTE, TARRAGON

Glazed heirloom carrots PARSLEY "PESTO"

Blue Lake Bean Gratin CRISPY SHALLOTS, PARMESAN

Roasted Brussels Sprouts

Cinnamon spiced cranberry sauce

DESSERTS

Pumpkin tarts | Apple Pie | Miniature Cheesecakes | Fresh Fruit Tarts | Petite Fours

$150 | Adult **$100 | Senior** **$75 | Child (5-12)**

Reservations Required 415.394.1100