TERRANEA

PALOS VERDES, CA

Thanksgiving

BALLROOM BUFFET

From the Garden

Garden Greens
Mixed greens, spinach, red leaf and frisée

Accompaniments:
Tomato, cucumber, roasted heirloom carrots, pickled asparagus, peppery walnuts, radishes, pepitas, house-made garlic croutons, and herbed goat cheese

Dressings:
Balsamic vinaigrette, maple-blueberry vinaigrette, and tarragon ranch

Pear & Crispy Prosciutto Salad
Arugula, radicchio, pear, blue cheese, pomegranate, glazed walnuts, and golden balsamic vinaigrette

Wild Rice & Brussels Sprout Salad
Roasted Brussels sprouts, wild rice, grapes, red cabbage, and maple-Cabernet vinaigrette

The Carving Board

Roasted Turkey
Giblet gravy

Honey-Glazed Spiral-Cut Ham

Short Rib
Celery root purée

The Harvest Table

Roasted Salmon
Meyer lemon and farro pilaf

Roasted Kabocha Squash
Toasted pepitas

Brioche Stuffing

Herb-Roasted Root Vegetables
Lavender

Pommes Purée

Roasted Sweet Potatoes

Green Beans
Toasted almonds

Beignets à la Mode

Warm Beignets
Salted caramel gelato and powdered sugar

Flambéed Toppings
Cranberry compote or cinnamon-spiced apples

Pies

Caramelized Apple Pie

Pumpkin Pie

Pecan Pie

From the Sea

Lobster Salad Crostini

Jumbo Shrimp

West Coast Oysters

King Crab Legs
Cocktail sauce, green apple mignonette, and lemon

The Grazing Table

Cured Meats
Prosciutto, mortadella, soppressata, whole grain mustard, cornichons, house-pickled vegetables, olives, and house-made jams

Local Cheeses
A selection of three with fresh and dried fruit, nuts, artisan breads, lavash, and assorted crackers

From the Bakery

Parker House Rolls

Spicy Cornbread Muffins

For Younger Guests

Spaghetti

Meatballs
Marinara

Chicken Tenders

Tater Tots

Desserts

Pumpkin Mousse Parfait

Sweet Potato Cheesecake

Brown Butter Pumpkin Madeleine

Chocolate Orange Pot de Crème

German Chocolate Cake

Sweet Cornbread & Cranberry Parfait
Panna cotta

Caramel & Apple Shortbread

Mango Curd Tart