

A Taste of TRADITION.



THURSDAY, NOVEMBER 28 IN THE GRAND BALLROOM • 12-6PM

SALADS & MORE

SEAFOOD DISPLAY

Shrimp cocktail, oysters, crab claws, hot smoked trout, cold smoked salmon, seafood salad, cocktail sauce, mignonette, hot sauce

RUSTIC MEAT & CHEESE DISPLAY

Local & imported cheeses, cured meats, charcuterie, house baked breads, grain mustard, honey, cornichons, whipped butter

KNIFE & FORK CAESAR SALAD (V)

Grilled chicken, Romaine, Parmesan, croutons, Caesar dressing

ROASTED HEIRLOOM CARROT SALAD (V)

Roasted tricolor carrots, candied almonds, feta cheese, honey citrus dressing

BRUSSELS SPROUT APPLE SALAD

Shaved Brussels sprouts, frisée, bacon, candied walnuts, apple, blue cheese, dried cranberries, maple mustard vinaigrette

HOT HONEY SWEET POTATO SALAD (V)

Toasted pecans, red onion, parsley, hot honey dressing

SOUP

TURKEY NOODLE SOUP

BUTTERNUT SQUASH BISQUE (V)

ACCOMPANIMENTS

BRAISED TURKEY POT PIE

Slow cooked turkey thighs, carrots, onions, potatoes, peas, turkey velouté, biscuits

GARLIC MASHED POTATOES (V)

CORNBREAD STUFFING

Italian sausage, dried cranberries, herbs

CLASSIC HERB STUFFING (V)

SWEET POTATO CASSEROLE (V)

Marshmallows, candied pecans

GREEN BEAN CASSEROLE (V)

Mushroom cream, crispy onions

\$95 ADULTS

\$45 CHILDREN UNDER 12

CHILDREN UNDER 5 - COMPLIMENTARY

Tax and automatic 20% service charge additional

PASTAS

TURKEY & WILD MUSHROOM RAGÙ

Campanella pasta, turkey confit ragout, wild mushrooms, Parmesan, herbs

SHRIMP RAVIOLI ALLA VODKA

Shrimp ravioli, vodka sauce, Parmesan, micro basil

LOBSTER CAVATELLI

Poached lobster, white cheese sauce, brown butter breadcrumbs

ORECCHIETTE & ITALIAN SAUSAGE

Broccoli rabe, garlic butter, red pepper flake

SWEET POTATO GNOCCHI (V)

Brown butter, pine nuts, spinach, Parmesan, fried sage

CARVING STATION

HERB ROASTED TURKEY BREAST

Turkey gravy, cranberry sauce

SMOKED PRIME RIB

Horseradish cream, au jus

AUTUMN VEGETABLE CARVING (V)

Brussels sprout stalks, whole roasted cauliflower, butternut squash

KIDS BUFFET

ROASTED TURKEY BREAST

MASHED POTATOES

CLASSIC HERB STUFFING

CHEESY BROCCOLI CASSEROLE

TURKEY GRAVY

TURKEY NOODLE SOUP

MAC N' CHEESE

TURKEY NUGGETS WITH CRANBERRY KETCHUP

SWEET POTATO WAFFLE FRIES

SWEET ENDINGS

PIES

Spiced pumpkin pie, pecan chocolate pie, apple pie, five-spice sweet potato pie

TARTS

Butterscotch chocolate pecan tart, turtle pumpkin tart, maple cranberry tart, caramel apple turnovers, chocolate-bourbon tart

VÉRINES AND PETITE GÂTEUX

Spice tres leches with dulce de leche, peanut butter mousse with raspberry jelly, pistachio mousse with cranberry gel, white chocolate mousse with carrot cake center and cream cheese icing, chocolate mousse with praline center and chocolate glaze

COOKIES

Ginger snap, seasonal sugar, turtle, chocolate chip, double chocolate, red velvet, pistachio