Celebrate THANKSGIVING.



THURSDAY, NOVEMBER 23 IN THE GRAND BALLROOM 2PM - 7PM

COLD DISPLAY

ARTISAN BREAD DISPLAY

Focaccia, pepper grissini, sunflower rolls, honey wheat rolls and corn muffins with whipped butter

CHEESE & CHARCUTERIE DISPLAY

Assortment of cheese, pickles, crackers, and jellies

FALL GARDEN SALAD

Mixed greens, pickled apple, shaved carrot, honey cider vinaigrette

ROASTED WINTER SQUASH

Baby arugula, orange, shaved fennel, candied pistachio, pomegranate dressing

CLASSIC CAESAR SALAD

Hearts of Romaine, parmesan cheese, croutons

THANKSGIVING FARRO SALAD

Carrots, cranberries, almonds

COASTAL SELECTIONS

SMOKED ALLEGHENY TROUT

Whole grain mustard, shaved red onion, horseradish

ATLANTIC SALMON

Whole grain mustard, shaved red onion, horseradish

CHAMPAGNE-POACHED SHRIMP

FRESH SHUCKED OYSTERS

JONAH CRAB CLAWS

Lemons, mignonette, cocktail, hot sauce bar

SOUP

HEIRLOOM PUMPKIN SOUP

Holiday spices, gingerbread croutons

SIDES

SOFT ROLLS and whipped butter

BUTTERY WHIPPED POTATOES

ROAST TURKEY GRAVY

CORNBREAD STUFFING

GREEN BEANS with mushrooms and onions

BAKED YAMS with marshmallows

ROASTED ROOT VEGETABLES with local honey glaze

ENTRÉES

ROASTED THANKSGIVING TURKEY

Orange cranberry relish, turkey gravy

HONEY GLAZED HAM

Bourbon-pineapple glaze

PRIME RIB OF BEEF

Au jus, creamy horseradish sauce, chimichurri

MAPLE AND MUSTARD GLAZED SALMON

Herb roasted potatoes, shallots, tomatoes, citrus, brown butter

SWEET ENDINGS

PUMPKIN PIE
PECAN PIE
CHOCOLATE CREAM PIE
CHEESECAKE with cranberry compote
SPICED APPLE COBBLER with vanilla ice cream
CHOCOLATE CAKE
HOLIDAY COOKIES

\$86** ADULTS

\$43** CHILDREN UNDER 12

CHILDREN UNDER 5 - COMPLIMENTARY

**tax and automatic 20% service charge additional

RESERVATIONS CAN BE MADE ON OPENTABLE.COM UNDER THE DINING ROOM AT THE OMNI HOMESTEAD

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

