



Thanksgiving Day Brunch

Available 12:00 pm – 7:00 pm
\$95 Per Adult | \$45 Per Child
excludes tax and service charge

BEGINNINGS

SHRIMP COCKTAIL

poached shrimp | cocktail sauce | lemon

Contains: Shellfish

ARTISAN CHEESE BOARD

artisan cheeses | fig jam | dried fruits | assorted crackers | honeycomb

FARMERS MARKET FRUIT & VEGETABLE BAR VN

market selections | green goddess, citrus labneh | mixed pickles

DELICATA SQUASH SALAD VN

young celery | pomegranate | maple vinaigrette

AUTUMN SALAD VG

arugula/endive/asian pear | goat cheese | pomegranate/farro/ pumpkin seeds
apple cider vinaigrette

MAINS

PAN SEARED SALMON

Citrus Glaze

Contains: Seafood

CARVING STATIONS

served with dinner rolls & sea salted butter

HERB CRUSTED PRIME RIB

mushroom fricassee | au jus
creamy horseradish

DIESTEL FARMS ROASTED TURKEY

gravy | cranberry sauce

ON THE SIDE

WILD RICE PILAF WITH CURRANTS VG

SOURDOUGH STUFFING WITH SAGE BUTTER VG

ROASTED BRUSSELS SPROUTS | APPLE SHALLOT VINAIGRETTE VN

HARICOT VERT | TOASTED ALMONDS VN

MASHED POTATOES VG

SWEET POTATO CASSEROLE | ROSEMARY- PECAN CRUMBLE VG

DESSERT BUFFET

PUMPKIN TARTLET

CARAMEL APPLE TARTLET

FUDGE BROWNIES

KIDS BUFFET

3 CHEESE MAC & CHEESE VG

CHICKEN TENDERS | TATER TOTS

CHEESE PIZZA & PEPPERONI PIZZA

VG - Vegetarian, VN - Vegan

**Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness.*