



Thanksgiving Brunch

SOUP

Butternut Squash Soup with Cinnamon Croutons and Crème Fraiche

SALADS

Mixed Green Salad

Choice of Ranch, Balsamic or Italian Dressing

Caprese Salad with Local Heirloom Tomatoes, Buffalo Mozzarella with Olive Oil and Balsamic Glaze

Freshly Cubed Melons, Pineapple, and Local Berries

House Baked Breakfast Pastries and Muffins

Pain au Chocolate, Cinnamon Swirl, Assorted Danish, Breakfast Loaf Bread

Carrot Raisin Bran, Blueberry, and Apple Cinnamon Muffins

SUSHI

Assortment Platter

SEAFOOD DISPLAY

King Crab Legs & Poached Shrimp

With Cocktail Sauce, Clarified Butter, and Mignonette Sauce

HOT

Cornbread Stuffing with Turkey Giblets and Sage

Garlic Mashed Potatoes

Sautéed Green Beans with Cranberries, Sliced Almonds & Caramelized Sweet Onions

Nutella Stuffed Challah French Toast

Smoked Applewood Bacon & Pork Link Sausage

Eggs Florentine Benedict on a Lemon Scented Biscuit

CARVING STATION

Roasted Turkey with Savory Gravy and Cranberry Sauce

Spiral Ham with Honey Raisin Glaze

OMELET STATION

Chef Attended Action Station with Fresh Cracked Cage Free Eggs & Local Accompaniments

DESSERT

Pumpkin, Pecan, Apple, Sweet Potato Pies

Assorted Cupcakes

Assorted Cookies

Adults \$40 - Children 12 and Under \$20

Tax and Gratuity Not included

11 AM to 3 PM