

THANKSGIVING



THANKSGIVING BUFFET

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

CHILLED SEAFOOD STATION

MIXED SEAFOOD SALAD **GF**

shrimp, charred ahi tuna, ceviche,
American and French cocktail sauce, horseradish
cream, roasted morita aioli, serrano ponzu

GRAZING

lamb chopper, havarti dill, brie, boursin, gouda,
cheddar, herbed goat cheese, candied pecans,
preserves, pickled vegetables **N, GF, VG, D**
Assorted Crackers **VG**

SALAD

AUTUMN SALAD **GF, VN**

kale, delicata squash, shaved fennel, valencia
orange, citronette, iceberg Wedge

ROASTED BEET AND

GOAT CHEESE **GF, VG**

arugula, crispy quinoa, maple tahini dressing

ICEBURG WEDGE **GF, D**

pickled onion, heirloom tomato, bacon,
buttermilk dressing

FRUIT PLATTERS **GF, VG**

Seasonal fruit

CARVING

OVEN ROASTED TURKEY **GF**

ginger-cranberry chutney, house-made gravy

HERB PORCINI CRUSTED

PRIME RIB **GF**

horseradish cream, thyme au jus

CHILDRENS BUFFET

CHICKEN TENDERS

WAGYU BEEF SLIDERS WITH

CHEDDAR CHEESE

MACARONI AND CHEESE WITH

FRENCH FRIES

ENTREES & SIDES

SALMON

preserved lemon & dill, couscous salad

ROASTED PUMPKIN RAVIOLI **D**

sage cream, toasted pepita, pomegranate

ROASTED VEGETABLES **GF, VN**

MASHED POTATOES **D**

SWEET POTATO GRATIN **D, V**

TRADITIONAL SOURDOUGH STUFFING **D**

MACARONI AND CHEESE ACTION STATION

PASTA

cavatappi, elbow, orecchiette

SAUCE **D**

mornay, smoked cheddar, pesto

PROTEIN

bacon, diced chicken, short rib

TOPPINGS

peas, broccoli, crispy shallots, peppers, spinach,
mushroom, grated cheddar, parmesan, herbed
breadcrumbs

SWEETS

TRADITIONAL PUMPKIN PIE

INDIVIDUAL APPLE COBBLER

PECAN PIE **N**

VANILLA ICE CREAM **D**

BROWNIES

CHOCOLATE CHIP COOKIES

V - Vegetarian, VG - Vegan, GF - Gluten Free, N - Contains Nuts, D - Contains Dairy

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