



Thanksgiving

NOVEMBER 28TH, 11AM - 3PM

BUFFET MENU

COLD OFFERINGS

Little Gem Lettuce

*Classic Caesar Dressing, Parmesan,
Toasted Focaccia Crumb*

Butternut Squash & Farro Salad

*Toasted Pumpkin Seeds, Golden Raisins,
Candied Walnuts, Apple Cider Thyme Vinaigrette*

Roasted Carrot Salad

*Feta, Toasted Pistachio, Creamy Cucumber
Mint Dressing, Pomegranate Molasses*

Simple Green Bean Salad

*Crispy Shallots, Zested Lemon, Ciabatta
Breadcrumbs, Mustard Dressing*

Three Cheese Tortellini Salad

*Grano Padano, Slow Roasted Tomato,
Cracked Pepper, Creamy Balsamic, Herbs*

Poached Jumbo Tiger Prawns

Cocktail Sauce, Lemons, Tabasco

STATIONS

Carved-to-Order Turkey Breast

*Mesquite Smoked Turkey Breast,
Thyme Gravy, Cranberry Marmalade*

Carved-to-Order Prime Rib

*Rosemary Salt Crusted Prime Rib of Beef,
Pan Jus, Herb Creamed Horseradish*

HOT OFFERINGS

Herb Seared Salmon Filet

*Creamy Jalapeño Goat Cheese Polenta,
Tomato Basil Vinaigrette*

Grilled Lamb T-Bones

Kalamata Tomato Jus, Roasted Red Pepper Pesto

Traditional Stuffing

*Sour Dough Stuffing with Maple Sausage,
Granny Smith Apple and Sun-Dried Cranberry*

Butter Whipped Potatoes

Yukon Gold Potatoes

Cinnamon Yams

with Marshmallow Gratin

Herb Roasted Root Vegetables

DESSERTS

Pumpkin Crème Brûlée

*Apple Tartan Bread Pudding
Served with Cranberry Ripple Gelato*

*Caramel Apple Cheesecake
with Ginger Snap Cookie Crust*

Chocolate Pumpkin Rolls

*Pear Ginger Trifle
with Candied Almonds*

Bourbon Pecan Pie

Pumpkin Pie

Adults \$86 | Children (5-12) \$24 | Children (Infant-4) FREE