



# THANKSGIVING BUFFET

Thursday, November 28th

Adult \$87\* | Children (6-12) \$45\* | 5 & under complimentary

*\*Price exclusive of tax and gratuity*

---

## IMPORTED & DOMESTIC CHEESE

Brie, Triple Cream Marin, Point Reyes Blue Cheese, Humboldt Fog Goat Cheese, Fiscalini White Cheddar, Herb-Crusted Goat Cheese, Smoked Gouda, Burrata, Boursin  
Dill Havarti

### Served with:

Dill Havarti Lavosh, Carr Crackers, Breadsticks, Focaccia, Artisan Breads, Sliced French Baguette

## CHARCUTERIE STATION

Serrano Ham, Mortadella, Salami, Spicy Coppa, Sopressata, Braseola, Prosciutto

## Pickled Vegetables

Seasonal Pickled Fruits and Vegetables

## FARMER'S MARKET SALAD BAR

Spinach, Lolla Rosa, Arugula, Mustard Greens, Boston Lettuce, Roasted Butternut Squash, Cherry Tomatoes, Peppers, Cucumber, Nuts, Seeds, Dried Fruits, Olives, Carrots, Marinated Garbanzo Beans, Feta Cheese, Avocado, Tortilla Strips

### Dressings:

Citrus Ranch, Balsamic Herb Vinaigrette and Cranberry

## INDIVIDUAL PLATED SALADS

### Caesar Salad

Spinach

### Spiced Bosc Pear & Sonoma Goat Cheese Salad

Local Spinach and Baby Arugula

### Waldorf Salad

Citrus Yogurt Dressing, Granny Smith Apples, Tender Celery, Grapes, with Coconut and Nuts

## SHELLFISH BAR

Oysters, Jumbo Shrimp, Crab Legs, Steamed Clams, Mussels

## SOUP

Warm Rosemary Vichyssoise Soup

## CARVING STATION

Spiced Yogurt Marinated King Salmon with Citrus Cilantro Relish

Orange and Herb Roasted Turkey with Thyme Gravy

Herb-Roasted Prime New York Strip with Rosemary Jus and Crispy Shallots

## ENTREES

Cranberry Pork Loin

Lemon Butter Chicken

## SIDES

Maple Sage Roasted Pumpkins and Yams

Wine-Braised Red Cabbage with Farro

Roasted Vegetables with Rosemary and Thyme

Nutmeg, Sage and Thyme Stuffing

Yukon Gold Mashed Potatoes

## DESSERTS

Assorted Mini Desserts: Truffles, Macaroons, Cookies

Pumpkin Pie with Vanilla Bean Whipped Cream

Tangerine Pie with Ginger Italian Meringue

Chocolate Cake

Apple Pie

Mix Berry Cobbler

Pumpkin Spice Mousse

Cranberry Cheese Cake

Carrot Cake with Date and Orange Zest Cream

Cheese Frosting