



Thanksgiving Day Grand Buffet

Grand Chilled Seafood Display
*oysters on the half shell, marinated jumbo prawns
white fish ceviche, tuna poke, snow crab claws
spicy cocktail sauce, meyer lemon mignonette, lemon wedges*

Local Artisan Breads
jams & preserves, whipped butter

Farmer's Market Organic Greens
*heirloom carrots, radish, cucumber, cherry tomatoes
candied walnuts, feta cheese, artisan dressing*

Signature Caesar Salad
romaine hearts, aged parmesan, garlic croutons, lemon-anchovy dressing

Artisanal Cheese & Charcuterie Display
dried fruit, roasted nuts, grain mustard, local honey

Roasted Butternut Squash & Apple Soup
spiced pepitas

Ancient Grain Salad
squash, celery hearts, preserved fruit, arugula, pomegranate seeds, cider vinaigrette

Oven Roasted Diestel Turkey
apple cider brine, house made gravy

Spinach-Ricotta Cannelloni
wild mushroom ragout, caramelized onions, tomato fondue

Roasted Chilean Seabass
sweet pepper & onion piperade

Rosemary-Peppercorn Crusted Prime Rib
au jus, horseradish cream

Chicken Apple Sausage Stuffing
carrots, celery, onions, chef's garden herbs

Roasted Garlic & Scallion Country Style Mashed Potatoes

Roasted Garnett Yams
maple-citrus glaze, crispy marshmallows

Roasted Local Fall Vegetables
brussels sprouts, carrots, cauliflower, locally foraged mushrooms

Citrus-Cranberry Relish

Bernardus Dessert Buffet
*classic pumpkin pie & whipped cream
mini bourbon pecan pie, cinnamon apple pie
holiday meringues
house made cookies, dessert bars
assorted verrine*