

# Thanksgiving Feast Buffet

**NOVEMBER 24, 2022 | 2PM-8PM**

\$70 Adults, \$30 Kids (6-10 years old) | 5 & under free

## SOUP AND SALADS

**Butternut Squash Soup  
with Apple Fritters**

Autumn Local Baby Lettuce, Dried Fruits, Candied Nuts,  
Champagne Thyme Dressing

**Port Wine Poached Pear Salad**

Circus Frisée, Radicchio, Marcona Almonds, Shaved Grana Padano,  
White Grape Vinaigrette

**Salt Baked Beets Salad**

Grapefruit, Arugula, Belgium Honey Goat Cheese, Shaved Fennel, Lemon Oil

**Artisan Local Cheese and  
Charcuterie Display**

Fruit Compote, House Made Pickles, In-House Harvested Honeycomb,  
Flat Breads, Rustic Bread Display

## FROM OUR BAKE SHOP

**Seasonal Pies**

Apple | Pecan | Pumpkin

**Espresso Pot de Crème Shooters**

**Mini Cranberry White Chocolate  
Cheese Cake**

**Almond Brown Butter Cake**

**Assorted Macarons**

**Seasonal Assorted Cookies**

## FROM THE CARVERY

**Slow Roasted All-Natural  
Whole Turkey**

Giblet Gravy, Cranberry Sauce

**Maple Glazed Ham**

Whole Grain Mustard Sauce

**Whole Roasted Salmon**

Romesco Sauce, Marinated Olives

## SIDE DISHES

**Yukon Gold Whipped Potatoes**

**Potato Bread and Chestnut Stuffing**

**Baked Mac and Cheese**

**Sweet Potato Gratin  
with Marshmallow**

**Green Beans and Almonds**

**Roasted Brussel Sprouts  
with Lardon**

## RESERVATIONS RECOMMENDED

Please Visit [OpenTable.com](https://www.opentable.com)  
or Call 1.619.321.4236