

THANKSGIVING DAY

Thursday, Nov. 22 • Special Post 11:25am

Thanksgiving Day Buffet

November 22, 2018 • \$48

LET'S START

Mini Breakfast Pastries

Jam & Honey – Sweet Butter

Roasted Baby Beets & Quinoa

Goat Cheese – Forest Mushrooms - Roasted Apple Vinaigrette

Organic Autumn Mix Green Salad

Baby Heirloom Tomato – Candied Squash - Maple Walnut Dressing

Italian Charcuterie

*Red Onion Marmalade
Marinated Olives*

International Cheeses

*Red Flamed Grapes
Dried Fruits & Nuts*

Smoked Scottish Salmon

*Red Onion, Crispy Capers
Lemon, Dill Aioli*

Field Pumpkin Soup

Roasted Apple – Salted Pumpkin Seeds

Maryland Crab Cake

Tartar Sauce – Old Bay Aioli - Lemon

CARVING STATION

Maple Orange Turkey

Cranberry Black Pepper Sauce

Apricot Glazed Ham

Grainy Mustard Sauce

Atlantic Roasted Salmon

Citrus Butter Sauce

Hickory Smoked Angus Beef Ribeye

Merlot Reduction

SIDES

Candied Yams - Caramelized Marshmallows • Brown Butter Whipped Yukon Gold Potatoes

Bacon Balsamic Brussels Sprouts • Green Bean Casserole - Cheddar Cheese

Honey & Sage Carrots • Pear & Crispy Sage Cornbread Stuffing

DESSERT STATION

*Grandma's Apple Pie • Pumpkin Cinnamon Pie
Warm Pecan Bread Pudding – Vanilla Bean Sauce*

SERVICE TIMES

Starters: 11- 1pm • Carving Station: 12-3pm • Desserts: 1-3pm