



Modern American + Heartfully Crafted

# THANKSGIVING BUFFET

Reservations are recommended

TIME: 4 PM – 8 PM Date: Thursday, November 23, 2017

PRICE: \$85.00 PER ADULT | \$32.00 PER CHILD 5-12

## *Soup*

**Creamy Parsnip Soup** / Vanilla Mascarpone 

## **Salad Bar**

Romaine / Kale / Arugula / Watercress / Baby Iceberg / Cremini Mushrooms / Roasted Mini Peppers

Chick Peas / Marinated Red Onions / Cherry Tomatoes / Cucumber / Parmesan / Cheddar

Croutons / Hard Boiled Egg / Assorted Dressings and Vinaigrettes

**Lobster and Cauliflower Flan** / Crispy Cauliflower 

**Deviled Eggs** / Blue Crab / Béarnaise 

**Roasted Beet Salad** / Gorgonzola / Tarragon Vinaigrette / Pumpkin Seed Brittle 

## *Chilled Seafood*

**Shrimp Cocktail** / **Oysters** / **Crab Claws** 

## *Action Station*

**Roasted Turkey** / Sage / Thyme 

**Prime Rib** / Horseradish Cream / Rosemary Jus 

**Yukon Gold Smashed Potato** / Garlic Butter / Chives 

**Sage Cornbread Stuffing** / Giblet Gravy / Fresh Cranberry Sauce

## *Hot Entrée*

**Honey Lacquered Duck Breast** / Sweet Potato / Balsamic Glazed Root Vegetable 

**Cedar Plank Salmon** / Orange Carrot Marmalade / Chervil Butter 

**Seared Scallops** / Chorizo / Collard Greens / Shoe String Fries

**Chicken and Waffles** / Roasted Butternut Squash / Bourbon Glaze / Spiced Pecans

**Green Bean Casserole** / Roasted Mushrooms / Crispy Pickled Onions / Truffle Cream

**Candied Purple Yams** / Charred Marshmallow / Brown Butter

## *Dessert*

Traditional Pumpkin Pie / Bourbon Pecan Pie / Key Lime Tart / Carrot Cake with Cream Cheese Frosting

Chocolate Brownie Parfait / S'more Chocolate Mousse in Pumpkin Chocolate Shell / Strawberry

Shortcake / Snickers Chocolate Bar / Double Chocolate Cupcake / Cinnamon Crème Brûlée

Warm Apple Crumble with Vanilla Anglaise / Dulce de Leche Beignets