

# 2west

RESTAURANT & BAR

## Thanksgiving Buffet

November 23, 2017

Seating times 12:30 pm, 3:00 pm & 5:30 pm

### Selection of Artisan Cured Meats and Cheeses

Sopressa, Prosciutto, Bracciola, Manchego, Ricotta Salata, Aged Provolone,  
Pickled Vegetables, Infused Olive Oil, Rustic Hearth Baked Breads



### Butternut Squash Bisque

Italian Sausage, Kale, White Bean Soup

### Wild Mushroom Ravioli

Asparagus, English Peas, Foraged Mushrooms

### Brooklyn Lager Braised Short Ribs

Root Vegetables, Pan Fried Spätzle



### Grilled Marinated Vegetable Display

Red Pepper Romesco

### Conch Salad

### Waldorf Salad

### Roasted Beet Salad

Walnuts, Goat Cheese

### Nicoise Salad

Petite Green Beans, Potato, Olives, Dijon Vinaigrette

### Roasted Pumpkin and Kale Salad

Maple, Apple Cider Vinaigrette

### Vegetable California Rolls

Wasabi, Pickled Ginger



### Chilled Seafood

“Big” Shrimp, King Crab Legs, Mini Lobster Louis  
Lemon, Classic Cocktail Sauce, Mustard Aioli Dipping Sauce



### Carving Station

### Herb Butter Basted Turkey

Cranberry Sauce, Pan Gravy

### Dry Aged 64. Oz Porter House Steak

Creamed Spinach, Barolo Wine Sauce

### Smoked Country Ham

Home Style Buttermilk Biscuits, Red Eye Gravy

### Pan seared Chilean Sea Bass

Rock Shrimp Pan Chowder

### White Cheddar Mac-N-Cheese

Asparagus, Bacon, Tomato, Green Onion

### Roasted Autumn Vegetables

Infused Olive Oil, Fresh Herbs

### Whipped “Pine Island” Potatoes

Sour Cream, Butter and Chives

### Candied Sweet Potatoes

Bourbon Glaze, Pecan Crunch

### Home Style Traditional Sage Dressing



### Elaborate Holiday Dessert Display

Our Pastry Teams Elaborate Display of Hand Crafted Desserts

**\$115.00 per person**

**\$48 per child (ages 12 and under)**

(tax is not included in the above pricing, 18% gratuity will be added to all checks)