

**Executive Chef** | Tom Connolly  
**Chef de Cuisine** | Brendan Bruinix

# Thanksgiving

## BUFFET BRUNCH



### BAKERY

**Assorted Pastries**  
apple berry crisp  
apricot danishes  
cinnamon rolls  
cream cheese danishes  
chocolate croissant  
European butter  
Jackie's mixed berry jam

**Bittersweet Chocolate French Toast**  
mint sugar dust | sunflower seeds  
date syrup

**Raspberry Ricotta Blintzes**  
sunflower seeds | mint crystals  
date syrup



### PANTRY

**Global Cheese Makers**  
Humboldt Fog | Petit Basque  
Manchego | Pt. Reyes blue  
Brie Bell Etoile triple cream  
mission fig paste  
honey sea salt nuts  
honeycomb | lavash crisp

**Butcher's Board**  
prosciutto di Parma | duck terrine  
Spanish chorizo | fennel salami  
violet mustard | mountain berry  
preserves  
herbed olives | cornichon



### GARDEN

**Orchard Fruit And Berries**  
honey glazed cashews  
lemongrass-Thai basil syrup

**Nashi Pear & Pasta Pearls Salad**  
marinated eggplant | braised leeks  
peppadew peppers | agrodolce

**Toasted Farro Salad**  
Florida rock shrimp | braised fennel  
honey crisp apples  
lemon-thyme vinaigrette

**Organic Lolla Rossa Leaves**  
triple cream feta | heirloom tomatoes  
buttered croutons | aged sherry



### SEA

**Peel 'N Eat Shrimp**  
cocktail sauce | horseradish

**Cambridge House Smoked Salmon**  
fried capers | tomato relish  
citrus cream cheese | Lang's bagels

**Caribbean Cobia Ceviche**  
heirloom tomato | cucumbers  
peppadew peppers | corn chips

**Mexican Prawn & Bay Scallop Aguachile**  
coconut | tomatillo | jicama  
pickled red onion

**Carving Station**  
Julian apple-sage brined turkey  
kumquat cranberries  
Elysium Muscat sauce  
Cedar River prime rib | rosemary au jus  
honey glazed ham | whole grain mustard  
sauce

**Orecchiette Pasta**  
house made lamb sausage  
garbanzo beans | fresh mint  
goat cheese



### LAND

**Buchmann's Ranch Omelet Station**  
rock shrimp | Spanish chorizo  
black forest ham  
honshimeji | scallions  
bell peppers | tomato relish  
sharp cheddar | aged jack

**Poached Eggs Benedict**  
Yukon gold | Berkshire ham  
Meyer lemon hollandaise

**Sweet Potatoes**  
caramelized marshmallow | maple syrup

**Idaho Farmhouse Bacon and  
chicken apple sausage**

**Creamy Potato Gratin**  
goat cheese | sweet onion

**Fennel Spoon Bread**  
brioche | sage | roasted Maui onion

### DESSERT

**Vanilla Cheesecake**  
**Espresso Chocolate Cake**  
**Carrot Cake**  
**Red Berry Opera Cake**

**Exotic Mango Sponge Bar**  
**Tiramisu**

An 18% service charge will be added to  
guest checks for groups of six or larger.

**\$95.00 Per Person**

**\$35.00 KIDS 12 & UNDER**

A 5% surcharge will be added to all guest checks to help cover increasing costs and in support of the recent increases to minimum wage and benefits for our dedicated team members.

\*consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.