

Thanksgiving Brunch

Display of Berries, Fresh Sliced Fruit, Yogurts, Freshly Baked Breakfast Pastries, and Assorted Jams

EGGS MADE TO ORDER

Scrambled Eggs

pork sausage, chicken sausage,
hickory-smoked bacon

Eggs Benedict

with spinach and hollandaise

ASSORTED TOAST DISPLAY

French Toast

Avocado Toast

Mushroom Truffle

Steak & Egg

Croque Monsieur

Smoked Salmon

SMOKED SEAFOOD & CHARCUTERIE DISPLAYS

Prosciutto, Salami, Coppa,
Mortadella, Selection of Imported
and California Cheeses

old-fashioned mustard, cornichons,
pickled pearl onions, fig jam

Smoked Salmon and Trout

capers, red onions, cucumber, dill cream cheese,
and assorted mini bagels

SEAFOOD DISPLAY ON ICE

Jumbo Shrimp, Crab Claws, Oysters

cocktail sauce, mignonette sauce,
melted butter, lemon

KIDS' BUFFET

Chicken Tenders and Fries

Ranch, BBQ Sauce & Ketchup

Cheese Pizza

Display of Fresh Fruits and Berries

SOUPS

Butternut Squash Soup

Chili with Pumpkin

CARVING STATION

Hot Honey Glazed Ham

Roasted Brussels Sprouts

balsamic reduction

Smoked Turkey

rosemary, sage, and thyme from our garden, served
with pan gravy and cranberry orange glaze

Garlic Pommes Mousseline

House Made Blueberry Stuffing

HARVEST YOUR OWN SALAD STATION

Romaine

Baby Mixed Greens

Arugula

Cucumbers

Red Onions

Cherry Tomatoes

Almonds

Walnuts

Pepitas

Focaccia Garlic Croutons

Green Goddess

Balsamic Olive Oil

Dressing

Dressing

Buttermilk Dressing

ENTRÉES

Smoked Brisket

Pan Roasted Cornish Hens

Chardonnay Steamed Clams (Vongole Pasta)

Pan Seared Halibut

pistachio gremolata citrus beurre blanc

Green Bean Almondine

Sweet Potato Casserole

Cornbread

Dessert Selection of Pecan Tarts, Pumpkin Pies, Assorted Cupcakes,
Sugar Cookies, Mud Pies, and Rum Cake