

Thanksgiving

IN THE BALLROOM
SILVERADO RESORT AND SPA

THURSDAY, NOVEMBER 22, 2018 | 12:30PM - 4:30PM

Chilled

ARTISANAL CHEESE AND CHARCUTERIE DISPLAY

featuring local product, assorted crackers, grissini, mustards, honey, quince, almonds

CHILLED SEAFOOD STATION poached shrimp, king crab,
freshly shucked oysters, made to order ceviche, cocktail sauce, lemon, shallot mignonette

FARRO AND GREEN GRAPE SALAD

pistachio, mint, cucumber, golden raisins, feta, white balsamic vinaigrette

COUNTY LINE GREENS local persimmon, hazelnuts, ricotta salata, saba

HEIRLOOM AUTUMN SQUASH

poached pear, burrata, marcona almonds, watercress, crispy quinoa, brown butter dressing

ROASTED AND SHAVED HEIRLOOM BEETS

walnuts, Point Reyes blue cheese, red endive, honey sherry vinaigrette

Hot

SWEET POTATO BISQUE spiced crème fraiche, candied pepitas

CARVING STATION featuring **PRIME TENDERLOIN**

TOMAHAWK STEAKS

HERB ROASTED NEW YORK STRIPS

buttery brioche rolls, horseradish cream, chimi churri, piquillo pepper aioli

HONEY BRINED DIESTEL TURKEY braised leg, turkey gravy, homemade cranberry orange jelly

PAN SEARED BLACK COD tuscan bean, sausage and clam ragout, roasted tomato pesto

ORECCHIETTE PASTA charred onions, broccolini, caggiano sausage, pepper flakes, Grana Padano

CREAMY 6 CHEESE POLENTA butter, chives, Padano crumble

ROASTED CORN AND WILD MUSHROOM STUFFING corn bread, caramelized onions, sage

WHIPPED ROASTED GARLIC POTATOES parmesan, chives

HONEY BUTTER ROASTED CARROTS candied sunflower seeds

ROASTED BRUSSEL SPROUTS lemon vinaigrette, parmesan, bacon, pepper flakes

Fall Inspired Desserts

Adults \$69 per person | Children ages 4-12 \$30 per person

Children under 3 Free

Exclusive of Tax and Gratuity



**Reservations for The Ballroom
are required and can be made
by calling 707-257-5495**