

MARKET TABLE

THANKSGIVING DAY BUFFET

November 22nd 2018

11pm to 3pm

MULLED APPLE CIDER

CHILLED

organic greens, a mélange of toppings
arugula, candied pecans, butternut squash, rum cherries
roasted beets, carrot, endive, goat cheese, lavender honey vinaigrette
local cheeses and vegetable antipasto

SAUTÉ STATION

butternut squash ravioli, maple rum buerre blanc
seafood paella

CARVING STATIONS

cider brined turkey, cranberry jam, giblet gravy
smoked bacon wrapped pork loin, peppadew jam

BUFFET

duck confit, barley risotto, oyster mushrooms, truffle
smoked short rib, sweet potato bbq, roasted parsnip
swordfish, sweet pepper tomato confit, kale couscous
spaghetti squash, roasted garlic
brussels sprouts, bacon lardons, hickory syrup
roasted sweet potatoes, candied walnuts, vanilla meringue
smoked gouda and horseradish mashed potatoes
cornbread stuffing, apples, sage

DESSERTS STATION

16 flavors of locally produced gelato
bread pudding, petite fours, cake pops
traditional pies and cakes

\$39 - Adults

\$18 - 12 and under

THE
ALEXANDER
A DOLCE HOTEL

