

# MARKET TABLE

## THANKSGIVING DAY BUFFET

November 28<sup>TH</sup> 2019

11am to 3pm

### MULLED APPLE CIDER

#### CHILLED

organic greens, a mélange of toppings  
spinach, delicata squash, candied pecan, dried apple, gorgonzola, pomegranate seed  
quinoa, kale, toasted pepita seed, cumin, candied jalapenos, maple vinaigrette  
local cheeses and vegetable antipasto

#### SAUTÉ STATION

butternut squash ravioli, maple rum beurre blanc  
coconut curry scallop, golden raisin, orange zest, lemongrass

#### CARVING STATIONS

cider brined turkey, cranberry apple jam, giblet gravy  
merguez spiced lamb, whipped goat cheese, cocoa nibs

#### BUFFET

chicken thigh, winter vegetable hash, red onion, honey chipotle crème  
osso buco  
salmon, artichoke, roasted fennel, fried kale  
maple cinnamon roasted butternut squash, burnt vanilla bean meringue  
brussel spouts, mushrooms, bacon lardon, spicy garlic vinaigrette, sliced almond  
roasted sweet potato, sorghum lime yogurt, scallions, chili flake oil  
smoked gouda mashed potato  
cornbread stuffing, apples, cranberry, vegetable sausage, sage

#### DESSERTS STATION

16 flavors of locally produced gelato  
pot de crème, bread pudding, petite fours  
traditional pies and cakes

39- Adults

18- 12 and under

THE  
ALEXANDER  
A DOLCE HOTEL

