



Thanksgiving Day Buffet

chilled grand plateau
*individual dungeness crab cocktail, marinated jumbo prawns
west coast oysters on the half shell, ginger-lime mignonette*

sushi
*maki nigiri, salmon, tuna, shrimp
california & vegetarian rolls*

gudy's organic garden greens
walnut oil, aged sherry vinaigrette

classic caesar salad
parmigiano-reggiano, anchovy, garlic croutons

artisanal cheese display
candied nuts, dried fruit, small farm cheeses

roasted pumpkin & apple soup
toasted pepitas

fall farro salad
dried fruit, pecans, local olive oil

roasted diestel turkey
dry brined, hand carved

porcini mushroom ravioli
candy cap mushrooms, herb cream

roasted seabass
garden herbs, citrus emulsion

prime rib
au jus, horseradish cream

wild rice stuffing
carrots, celery, wild mushrooms

roasted garlic & chive potato puree
giblet, sage gravy

sweet potatoes
cardamom cream

roasted fall vegetables
brussel sprouts, carrots, cauliflower, locally foraged mushroom

rosemary-cranberry sauce

Bernardus Dessert Buffet
*classic pumpkin pie & whipped cream
old fashioned chocolate cake
fruit tarts
house made cookies, dessert bars
petit fours*