



THANKSGIVING DAY BUFFET

chef's selection of rolls and artisan breads

organic mixed greens |

sherry walnut vinaigrette

bloomsdale spinach |

citrus vinaigrette

classic caesar |

garlic croutons, parmigiano-reggiano

baby iceberg |

bleu cheese, applewood smoked bacon

roasted onion & beet |

yellow wax beans, feta cheese, citrus vinaigrette
apple butter croutons

butternut squash & apple soup |

heirloom apple, honey

artisanal cheese display |

roasted nuts, dried fruit, grapes, baguette

sushi |

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

alder smoked salmon |

bagels, cream cheese, capers, onion

grand plateau |

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

ceviche |

california white sea bass, avocado, cilantro

pacific swordfish |

tomato, white bean, fennel, meyer lemon

organically raised hen turkey |

natural pan gravy

slow roasted prime rib |

horseradish cream, au jus

italian sausage-sourdough stuffing |

sage, garlic, parsley

vegetable-chestnut stuffing |

chanterelles, toasted cornbread

traditional buttermilk mashed potatoes

thyme roasted autumn vegetables

tangy house stewed cranberry sauce

citrus glazed yams

country buttermilk chocolate cake

classic cheesecake with toasted meringue

lemon pound cake curd

pumpkin pie

apple pie

house made cookies and dessert bars

petit fours

This will be a serviced buffet with all food served by a restaurant staff member.

Menu subject to change.

