



## Thanksgiving Day Buffet

grand chilled seafood buffet  
*dungeness crab cocktail, marinated jumbo prawns, tuna poke*  
*west coast oysters on the half shell*  
*classic cocktail sauce, shallot mignonette, lemon wedges*

local artisan bread, lavash

local market greens  
*heirloom carrots, radish, cucumber, cherry tomatoes*  
*toasted almonds, feta cheese, artisan dressing*

classic caesar salad  
*parmigiano-reggiano, white anchovies, garlic croutons*

artisanal cheese and charcutrie display  
*dried fruits, roasted nuts, grain mustard, honey*

roasted fall squash & apple bisque  
*spiced pepitas*

toasted barley salad  
*pomegranate seeds, shaved brussels sprouts, apple, cider vinaigrette*

roasted diestel turkey  
*classic brown gravy*

baked spinach ricotta cannelloni  
*house made heirloom tomato sauce, fresh mozzarella*

cedar plank seabass  
*garden herbs, fennel-caper relish*

rosemary-peppercorn crusted prime rib  
*au jus, horseradish cream*

caggiano's chicken apple sausage stuffing  
*carrots, celery, onions, garden sage*

country style boursin cheese mashed potatoes

maple glazed sweet potatoes  
*burnt marshmallows*

roasted fall vegetables  
*brussels sprouts, carrots, cauliflower*

cranberry-citrus relish

Bernardus Dessert Buffet  
*classic pumpkin pie, gravenstein apple pie*  
*mini bourbon pecan tarts*  
*triple chocolate cake, citrus chantilly*  
*whipped lemon cheesecake, cherry jubilee compote*  
*house made cookies, assorted confections*