

# THANKSGIVING CHAMPAGNE BRUNCH

## *SALADS & STARTERS*

MIXED GARDEN SALAD,  
Ranch Dressing & Virgin Olive & Balsamic  
QUINOA & ROASTED ROOT VEGETABLES,  
Yellow Pepper Vinaigrette & Pistachios  
KALE & RED OAK, CRANBERRIES, MANGO, PEPITAS,  
Citrus Dressing  
STRAWBERRY MESCLUN & CRAB SALAD,  
White Balsamic Vinaigrette

CHEF HOLIDAY SOUP  
CHARCUTERIE BOARD OF DOMESTIC & IMPORTED CUTS  
ASSORTED BREADS & ROLLS, HONEY & HERB BUTTERS

## *MAIN*

SLOW ROASTED TURKEY BREAST,  
SAGE & ROSEMARY STUFFING AND TRADITIONAL TURKEY GRAVY  
HOUSE CURED & SMOKED HAM,  
HASSELBECK SWEET POTATO AU GRATIN

CLASSIC GREEN BEAN CASSEROLE  
CHARRED BRUSSEL SPROUTS W/GRAPES & BACON  
HONEY & HERB GLAZED CARROTS  
YUKON GOLD MASHED POTATOES  
OYSTER STEW W/FRENCH BAGUETTES

## *CARVE*

HOLIDAY STUFFED TURDUCKEN  
COUNTRY SAUSAGE & SAGE STUFFING  
HERB ROASTED WHOLE BEEF TENDERLOIN  
Traditional gravy, Demi-glace & Bearnaise Sauces

## *DESSERT*

BOURBON GLAZED PECAN PIE  
ORANGE CRANBERRY TART  
OLD FASHION PUMPKIN PIE & VANILLA WHIPPED CREAM,  
MINI CINAMON APPLE ROSES  
TURTLES CHEESECAKES  
ASSORTED SWEETS

**\$80.00 PER PERSON**

**\$20.00 FOR CHILDREN 4-12**

**SERVING 11AM -3.30PM**