



Thanksgiving

BUFFET

2PM - 6PM | \$75++ FOR ADULT | KIDS \$22++ AGES 5-12

BREADS & OTHERS

Parker House Rolls | Buttermilk biscuits
Whipped herb butter | Real Maple

CURED MEATS & CHEESES

Local and imported artisanal charcuterie and cheeses | Pickled vegetables, jams and hot sauce from our neighbors at Friends of Cheese

WEDGE SALAD

Point Reyes blue cheese | Braised pancetta | Blue lake green beans
Crispy shallots

JACK'S CAESAR SALAD

Boquerón's | Country bread | Roasted garlic | Romano cheese

ROASTED BUTTERNUT SQUASH & GRILLED RADICCHIO

Rocket | Saba | Citrus and hazelnut remolata

SEAFOOD DISPLAYED

Prawns | Crab legs | Oysters | Hawaiian style tuna poke
Traditional cocktail sauce | Champagne mignonette

CHEF'S BUTCHERS BLOCK

BIG SUR PICO BLANCO

SEA SALT & GARLIC CRUSTED PRIME RIB OF BEEF

Horseradish root crème fraiche | Natural jus | Whole grain mustard

PEPPERCORN HONEY-BRINED PASTURE RAISED TURKEY

Hard spice cranberry sauce | Black truffle and giblet gravy

WHOLE-ROASTED PUMPKINS

Stuffed with fall ratatouille

BUTTER-WHIPPED POTATOES

BRIOCHE STUFFING

Melted leeks | Caggiano sausage | Gruyere cheese
GF stuffing available

MARKET VEGETABLES & FRUITS

Locally grown and harvested

SWANK FARM'S CARROT CAKE

Cream cheese icing

PUMPKIN PIE

Spiced molasses whipped cream

APPLE STREUSEL

Toasted pecan and oats

CHOCOLATE CUSTARD

Whipped cream

HARVEST FRUIT TARTS

Chef Mandy Selection

SWEET POTATO PIE

RESERVATIONS REQUIRED events@dreaminnsc.com or 855-990-0051