

LIVINGSTON

RESTAURANT+BAR

**Thanksgiving Buffet · 11 am–6 pm
November 22th, 2018**

Chef's Carving Station

BACON BASTED TURKEY giblet gravy, cranberry sauce, traditional stuffing

GF SLOW ROASTED PRIME RIB, shallot jus, horseradish cream

Hot Buffet

GF BLACKENED HALIBUT, with red pepper cream, pineapple relish

GF ROASTED BABY CARROTS with orange blossom honey, butter and dill

GF TRADITIONAL GREEN BEAN CASSEROLE with crispy fried onions

GF YUKON GOLD MASHED POTATOES with smoked gouda and chives

GF BRUSSELS SPROUTS with pancetta and Vidalia onions

GF MAC N CHEESE with cheddar and pepperjack

Cold Buffet

GF POACHED SHRIMP DISPLAY with cocktail sauce and lemon

GF CHILLED ASPARAGUS with heirloom tomatoes, wild mushrooms, pecorino, white balsamic syrup

GF MIXED LOCAL LETTUCES assorted toppings, creamy cider dressing

GF SPINACH AND ROMAINE SALAD, bourbon bacon, mandarin oranges, candied walnuts,
warm cranberry vinaigrette

GF FRESH FRUIT SALAD with micro mint, vanilla, honey yogurt

ASSORTMENT OF ARTISAN BREADS AND ROLLS

Dessert Buffet

KEY LIME PIE

GF FLOURLESS CHOCOLATE TORTE

PEACH COBBLER

BOURBON PECAN PIE

CHOCOLATE & PEANUT BUTTER PIE

ASSORTED MINI PASTRIES

GF DENOTES GLUTEN FREE

\$50 FOR ADULTS / \$25 FOR CHILDREN AGES 12 AND UNDER / COMPLIMENTARY FOR CHILDREN