

Thanksgiving

SALADS & SHAREABLES

CHEF'S DISPLAY OF ARTISANAL BREADS

SHREDDED KALE SALAD

Ginger Roasted Yams, Cranberries, Pecans, Shaved Parmesan, Lemon Vinaigrette

HARVEST GREENS SALAD

Apples, Pomegranates, Red Onions, Pumpkin Seeds, Goat Feta, Apple Cider Vinaigrette

BABY GOLD POTATO SALAD

Whole Grain Mustard, Sour Cream, Bacon, Scallions

AUTUMN PASTA SALAD

Spinach, Celery, Cranberry, Mandarin Orange, Pears, Candied Pecans, Creamy Poppy Seed Vinaigrette

SEAFOOD

ON ICE

Fresh Shucked Oysters, Snow Crab, Jumbo Prawns

Accompanied by Bloody Mary Cocktail Sauce, Shallot Mignonette, House Hot Sauce

BOILED-TO-ORDER

Mussels, Clams, Jumbo Prawns, Crab Claws

Accompanied by Fresh Citrus, Chef's Seafood Broth and Seasoning Blend

CARVING STATION

ROSEMARY & SALT-CRUSTED PRIME RIB

Port a Jus, Horseradish Cream, Whole Grain Mustard

APPLE-BRINED TURKEY BREAST

Orange Cranberry Relish, Pan Gravy

ON THE BUFFET

HONEY BOURBON HAM

Caramelized Apples, Fennel

CEDAR PLANK-ROASTED SALMON

Local Citrus, Pomegranate

IMPOSSIBLE CRANBERRY MEATBALLS (VEGAN)

Chipotle Cranberry Sauce

SIDES

GARLIC & TRUFFLE MASHED POTATOES

Fresh Parsley and Pecorino

BON-FIRE SWEET POTATOES

Marshmallow, Graham Cracker Streusel

WINTER SQUASH & BABY CARROTS

Charred Lemon Vinaigrette

HOLIDAY STUFFING

Chestnuts, Fennel, Sage

ROASTED BRUSSEL SPROUTS

Nueskie's Bacon Lardons, Slivered Almonds, Roasted Autumn Squash, Balsamic and Fig

FIRE-ROASTED BROCCOLI & CAULIFLOWER

Parmesan and Garlic

BAKED MAC N' CHEESE

Panko-Crusted with 3 Cheese Blend

SWEETS

PUMPKIN SPICE CAKE

CHOCOLATE CRUNCH CAKE

SALTED CARAMEL CHEESECAKE SHOOTER

APPLE TARTLET

PEACAN PIE

KIDS BUFFET

CHICKEN TENDERS

Honey Mustard

MINI HOT DOGS

Ketchup and Mustard

CARROT & CELERY STICK

Ranch Dressing

FRENCH FRIES