



PRESCOTT RESORT

# THANKSGIVING

BRUNCH - 11AM - 3PM

\$ 6 5 per adult - \$ 2 5 children under 1 2

## BRUNCH INCLUDES

### ATLANTIC SALMON

cooked to your liking with Roasted Root Vegetables and Sweet Corn Butter

### MINI BELGIUM WAFFLE

with Berries and Cream

## FROM THE FIELDS BUFFET INCLUDES:

### CREAM OF SPICED PUMPKIN SOUP

Toasted Pepitas Garnish

### CLASSIC CAESAR

Crisp Baby Romaine Hearts, Garlic Croutons, Cracked Pepper, Parmigiana - Reggiano  
Creamy Caesar Dressing

### SHAVED FALL VEGETABLES & TENDER BABY ARIZONA MIXED GREENS

Goat Cheese, Toasted Sunflower Seeds  
Maple Emulsion

### QUINOA TABBOULEH

English Cucumber, Cherry Tomatoes, Parsley, Mint & Scallions

### FRESH FRUIT SALAD

Mint & Scallion Agave Nectar, Mint

### CHARCUTERIE & FROMAGERIE

Assorted Cured Meats, Pates  
Pickled & Roasted Spring Vegetables and Mustards  
Assorted International and Domestic Cheeses  
Cornucopia of Artisan Breads, Rolls and Crackers

### FRUTTI DI MARE

Lemon Poached Shrimp, Green Lip Mussels,  
Coos Bay Oysters on the Half Shell, Smoked Fish  
Cocktail Sauce, Champagne Mignonette, Sesame Seaweed Salad  
Fresh Lemons & Limes





## BRUNCH MENU CONTINUED

### CARVING STATION

MARINATED SLOW ROASTED PRIME RIB OF BEEF  
Horseradish Cream, Beef Au Jus

SLOW ROASTED FREE-RANGE TURKEY  
Orange Cranberry Sauce, Turkey Velouté

### HOT OUT OF THE OVEN

CORN BREAD STUFFING  
Melted Leeks

CREAMY YUKON GOLD POTATOES  
Buttermilk

WILD RICE PILAF  
Shredded Carrots, Shaved Brussel Sprouts, Toasted Almonds

ROASTED BABY HEIRLOOM CARROTS  
Arizona Honey and Chives

GREEN BEAN CASSEROLE  
Fried Shallots

### BREAKFAST STATION

CHEF PREPARED OMELETS TO ORDER  
Fried Shallots, Bacon, Sausage, Spinach, Peppers, Onions, Tomatoes and  
Cheddar Jack Cheese

FLUFFY SCRAMBLED EGGS  
Snipped Chives

FRESH BAKED MINI PASTRIES & CROISSANTS  
Butter & Jams

APPLEWOOD SMOKED BACON, PORK SAUSAGE



### FOR THE SWEET TOOTH

CHEF'S SELECTION OF SEASONAL MINI DESSERTS