

THANKSGIVING BRUNCH

Thursday, November 23 • 10am-4pm • \$129

COLD

Seafood Display

Jumbo Prawns, Crab Claws, King Crab Legs,
Hog Island Oysters, Cocktail Sauce,
Lemon & Lime Wedges

Sushi

California Rolls, Claremont Vegetarian Rolls,
Wasabi & Pickled Ginger

Smoked Salmon & Trout

Mini Bagels & Crocotini,
Smoked Sturgeon Mousse,
Whipped Cream Cheese

Napa Valley Antipasto

Prosciutto Di Parma, Coppa, Sopressata,
Olympic Provisions Salume and Pepperettes,
Roasted Red Peppers & Pickled Vegetables,
California Olives, Mustards

California Artisan Cheese

Point Reyes Blue, Humboldt Fog,
Laura Chenel Cabecou,
Barely Buzzed Seahive Cheddar, Oakdale Gouda,
Marin Brie, Carmody Bellweather,
Selection of Flatbreads, Preserves, Dried Fruit & Nuts

Artisan Bread Display

Seasonal Fruit Display

Chef's Garden Greens

Romaine Lettuce, Baby Spinach & Frisée, County Line Mixed Greens, Arugula

Watercress, Radishes, Shredded Carrots, English Cucumber, Marinated Tomatoes, Sliced Red Onions,
Roasted Beets, Sliced Radish, Marinated Tofu, California Olives, Sunflower Seeds, Toasted Pumpkin Seeds,
Herb Croutons, Lemon Wedges, Point Reyes Blue Cheese Crumbles, Grated Aged Parmesan

Dressings: Caesar, Pomegranate, Blue Cheese, Buttermilk Ranch, Olive Oil & Balsamic Vinegar

COMPOSED SALADS

Trio of Roasted Beets & Grilled Endives

Pickled Shallots, Tarragon Vinaigrette

Treviso & Riesling Poached Pear Salad

Baby Arugula, Candied Macadamia Nuts,
Gorgonzola Crostini

Black Lentil & Roasted Toy Box Mushrooms

Italian Parsley & Black Garlic

Mediterranean Orzo

& Bay Shrimp Salad

Pickled Pepper Rings, Grilled Red Onion,
Oregano Vinaigrette

Cranberry Freekeh Salad

Glazed & Dried Cranberries,
Butternut Squash, Minted Vinaigrette

HOT

Dim Sum Display

Hot Mustard, Spicy Chili Sauce,
Soy Sauce

Traditional Eggs Benedict

Poached Egg, Canadian Bacon,
English Muffin, Chive Hollandaise

Crispy Breakfast Hash Browns

Chives & Crème Fraîche

Spinach, Boursin & Artichoke Dip

Artisan Baguette,
Crackers & Breadsticks

Applewood Pepper Smoked Bacon Chicken Apple Sausage

Parmesan Crusted Salmon Medallions

Charred Broccoli Rabe,
Maine Lobster & Fregola Sarda

Grilled Skirt Steak

Caramelized Fennel &
Pearl Onions, Salsa Verde

Toasted Field Grain Skillet

Candied Garnett Yams,
Fall Vegetable Fricassee

Yukon Gold Potato Purée

Brussels Sprouts & Autumn Vegetables



OMELET & WAFFLE STATION

Omelets

Bay Shrimp, Ham, Mushrooms,
Tomatoes, Spinach, Mixed Peppers,
Scallions, Cheese

Belgian Waffles

Mixed Berries, Whipped Cream,
Shaved Chocolate, Maple Syrup

Petits Pains Mini Muffins, Danishes & Croissants

CARVING STATION

Honey Glazed Bone-In Ham

Quince Mostarda

Brandt Farms New York Striploin

Caramelized Shallot Jus

Citrus Brined Turkey Breast & Turkey Leg Roulade

Cranberry Tangerine Compote,
Focaccia Herb Stuffing, Turkey Gravy

AT THE BAR

Build Your Own Bloody Mary Bar

Bartender Will Pour You A Bloody Mary, You Spice It And Garnish It To Your Liking

Spices:

Murray River Salt, Maldon Salt, Fleur de Sel, Old Bay, Smoked Paprika, Chile Powder, Fresh Ground Black Pepper

Hot Sauces:

Tabasco, Sriracha, Tapatio, Worcestershire, Olive Juice, Pickle Juice, Horseradish

Enhancements:

Celery, Bouquets of Fresh Basil, Parsley, Cilantro, Pickled Carrots, House Pickled Cucumbers,
Bacon, Marinated Shrimp, Olives, Gherkins, Capers, Lemon & Lime Wedges

Mulled Wine Station

Red & White

FESTIVE HOLIDAY DESSERT BUFFET

Butterscotch Banana Trifle

Apple-Cardamom Cakes

Brown Sugar Pecan Pie Cheesecake

Pumpkin-Chocolate-Chunk Cupcakes

Pear & Cranberry Bread Pudding

Classic Pumpkin & Apple Pies with Cinnamon Chantilly

CANDY BAR

Assortment of Holiday Inspired Treats

KIDS' CORNER

Carrot & Celery Sticks, Cherry Tomatoes

Buttermilk Ranch Dip

Crust-less Ham & Cheese Triangles

Classic PB & J Finger Sandwiches

Creamy Mac & Cheese

Tater Tots

Mango Ketchup

Breaded Chicken Fingers

Plum Sauce

Christmas Cake Pops

Peanut Butter Penguins, Brownie Trees

Mini Caramel Apples

Festive Cookies & Cupcakes

