

THANKSGIVING BRUNCH 2018

Thanksgiving Beverages

Spiced Warm Apple Cider, Hot Chocolate, Cranberry Citrus Plum Smoothie, Selection of Juices

The Caesar Bar - with Kettle One Vodka

Notch8 Caesar Mix, Clamato

The Veg:

Celery, Pickled Beans, Pickled Asparagus, Marinated Olives, Pepperoncinis, House Made Pickles, Jalapenos, Mozzarella Cheese, Aged Cheddar

The Meat:

Bacon Strips, Candied Salmon, Chorizo, Cold Smoked Prawns, Pepperoni

Savory

Peameal Bacon Benny, Double Smoked Bacon, Pork Banger Sausages, Chicken Apple Sausages, Smoked Ham Hock and Bean Cassoulet, Fall Mushroom and Leek Quiche, Hasselback Potatoes, Scrambled Eggs

Sweet

Pumpkin Spiced Buttermilk Pancakes, Apple Pie French Toast, Gingersnap Waffles Berry Compote, Chantilly Cream, Maple Syrup, Whipped Butter

Salads and Soups

Green Bean and Charred Corn Pancetta Salad, Panzanella Salad, Fall Slaw, Heirloom Greens, Fresh Cut Fruit, Whole Fruits, Kabocha Squash Soup and Candied Pumpkin Seeds, Charcuterie Cheese and Crackers

Seafood

Smoked Salmon, Candied Salmon, Salmon Gravlax, Hot Smoked Cedar Plank Salmon, Marinated Prawns

Thanksgiving Roasts

Prime Rib with Yorkshire Pudding, Roasted Turkey, Maple Glazed Smoked Ham, Skillet Corn Bread with Sweet Honey Butter, Date and Turkey Sausage Stuffing Au Jus, Gravy, Creamy Horseradish, Cranberry Sauce, Grainy Mustard

Sides

Fried Brussels Sprouts, Cauliflower, Kale/Roasted Garlic Mash, Beef Short Rib and Truffle Gnocchi Sweet Potato and Chestnut Casserole – Marshmallows, Brown Sugar Streusel

Thanksgiving Inspired Eggs on Toast

The Eggs:

Classic Poached Eggs, Sous Vide Eggs

The Base:

Artisan Toast, Blini, Sourdough, Rye, Cranberry Loaf

The Spreads:

Smashed Avocado, Herb Garlic Cream Cheese, Cranberry Chutney, Tomato Bruschetta, Pesto/Olive Tapenade

The Stuffings:

Turkey Sausage, Duck Confit, Prosciutto, Chorizo, Smoked Salmon, Candied Salmon, Salmon Gravlax, Shrimp, Crab, Grilled Vegetables

The Garnishes:

Scallions, Chives, Pickled Onions, Crispy Sage, Chili Threads

The Sauces:

Hollandaise, Gravy, Honey Miso Aioli

The Baked Goods

Selection of Mini Muffins, Danishes, Croissants

Thanksgiving Sweets

Pumpkin Pie, Apple Pie, Maple Walnut Sticky Toffee Pudding, Dark Chocolate Pecan Pie, Thanksgiving Cupcake, Pumpkin Spice Latte Tiramisu, White Chocolate Candied Ginger Cheesecake, Candied Orange Cranberry Torte, Carrot Cake - Maple Cream Cheese Frosting, Pumpkin Spiced Crème Brule, Apple Rhubarb Crumble