



THANKSGIVING MENU

\$102/ADULT*

\$35/CHILD (AGES 6-12)*

FREE FOR CHILDREN 2-5

*Price Includes Champagne & Mimosas for adults. Tax & gratuity additional.

In order to have our servers give all their attention to taking care of our guests, we ask for payment before being seated. Thank you.

CARVING STATION

HERB RUBBED PRIME RIB OF BEEF &

Horseradish cream sauce | brandy cabernet jus

ALL-NATURAL TURKEY

Cranberry-tangerine relish | gravy

BROWN SUGAR & BOURBON-GLAZED STEAMSHIP OF HAM

Assorted gourmet mustards | Jack Daniels raisin reduction

ROSEMARY LEG OF LAMB *

Merlot wine reduction | mint jelly

DISPLAYS

IMPORTED & DOMESTIC CHEESES *

Pecorino romano | buttermilk bleu affine red dragon cheddar | smoked gouda | grapes berries | dried fruit | nuts | assorted crackers rustic breads

SEASONAL GRILLED VEGETABLES 🕹 🍪 🛭

Marinated artichokes | baby zucchini asparagus | roasted mushrooms | cauliflower baby carrots

PUMPKIN WAFFLES STATION

Pumpkin spiced waffles | berry compote | maple syrup | whipped cream | cream cheese peach sauce | blueberry sauce | strawberry sauce | strawberries | whipped sweet butter

SEAFOOD & RAW BAR

BEVANS OYSTERS ON THE 1/2 SHELL &

with mignonette sauce

SMOKED SALMON

COCKTAIL SHRIMP &

ACCOUTREMENTS

Cocktail vodka sauce | lemons capers boiled eggs | onions dill cream cheese | onions | bagels

OMELET STATION ❖

Fresh eggs | bacon | jalapeño peppers | ham bell peppers | mushrooms | onions | spinach broccoli mozzarella | cheddar

BREAKFAST SELECTIONS

EGGS BENEDICT WITH HOLLANDAISE

APPLEWOOD SMOKED BACON &

TURKEY
SAUSAGE LINKS *

O'BRIEN POTATOES

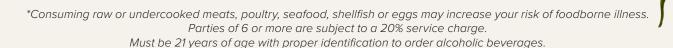
SCRAMBLED EGGS 👙 🛭

CHEESE BLINTZES &

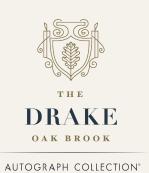
🐇 GLUTEN-FREE

W VEGAN

∅ VEGETARIAN









THANKSGIVING MENU

SALADS & SOUP

TRADITIONAL CAESAR SALAD &

Shaved parmesan | tomato-basil chutney | anchovies herbal focaccia croutons

SPINACH & ORGANIC KALE SALAD &

Baby spinach | smith apples | roasted cashews pomegranate | dried cranberries | pecorino honey-dijon vinaigrette

GREEK SALAD 👙 🛭

Grape tomatoes | cucumbers | red onions feta cheese | kalamata olives | green peppers house vinaigrette

SEAFOOD CEVICHE

Shrimp | fish | mango | red onion | jalapeño cilantro | avocado | red pepper house vinaigrette

BUTTERNUT SQUASH SLAW

Jicama | red pepper | red onion | cilantro green cabbage | house vinaigrette

CREAM OF TURKEY RICE SOUP

Turkey consommé | herbs | vegetables | rice cream

ENTRÉES

HERB-ROASTED TURKEY

Sage stuffing | gravy

BARBEQUE BEEF BRISKET &

Barbeque sauce | crispy onions | onions crimini mushrooms | crumbled blue cheese

GRILLED SALMON OSCAR

Béarnaise sauce | crab meat | grilled asparagus

CHICKEN ROULADE &

Chicken breast | sundried tomato | spinach mozzarella | tomato cream sauce

PUMPKIN RAVIOLI

Spiced pumpkin cream sauce | walnuts

SIDES

YUKON MASHED POTATOES &

BRANDIED & CANDIED SWEET POTATOES*

FRENCH GREEN BEAN CASSEROLE

SAGE STUFFING

KID'S MENU

CHICKEN FINGERS

MAC 'N CHEESE

FRENCH FRIES

DESSERT TABLE

Vegan and gluten-free dessert available by request

CARAMEL APPLE PIE

CHEESECAKE

PUMPKIN PIE

CARROT CAKE

PUMPKIN CHEESECAKE

BOURBON PECAN PIE CHOCOLATE FLOURLESS CAKE

CHOCOLATE COBBLER

FRESH

STRAWBERRIES

FRESH SLICED SEASONAL FRUIT

🐇 GLUTEN-FREE

W VEGAN

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