



## THANKSGIVING BUFFET

### STARTERS

Smoked Salmon with Dill Cream Cheese | Capers  
Mexican Shrimp Cocktail  
Chef's Assorted Cured Meats and Cheeses  
Chef's Assorted Breads and Crackers

### SALADS

Little Gem with Spiced Pumpkin Seeds | Roasted Pear | Cherry Tomato | Goat Cheese  
Fall Coleslaw with Parsnip | Carrot | Celery Root | Red Cabbage | Apple | Pumpkin Seeds  
Chef's Salad with Queso Fresco | Roasted Corn | Black Beans  
Roasted Red Pepper | Tortilla Strips  
*Chef's Selection of Dressings*

### ENTRÉES

Herb Roasted Turkey with Cranberry Sauce  
Dr. Pepper Glazed Ham  
Asada Grilled Tri-Tip  
Baked Cod with Cilantro Black Lentils | Vodka-Sundried Tomato Cream

### SIDES

Boursin Mashed Potatoes  
Sweet Potato Purée  
Traditional Stuffing  
Bacon Brussels Sprouts with Chile-Lemon Sauce  
Asparagus with Lemon Hollandaise  
Garlic Green Beans with Caramelized Onion | Mushroom | Crisp Shallots  
Mac and Cheese  
Dinner Rolls

### BRUNCH SERVED UNTIL 2PM

Chef Attended Omelet Station with Chef's Assorted Veggies | Meats | Sides  
Smoked Bacon  
Sausage Patties  
Fluffy Scrambled Eggs  
Heritage Red O'Brien Potatoes  
Biscuits and Gravy  
Assorted Bagels and Lox with Dill Cream Cheese  
Orange Pancakes with Roasted Piñon Maple Syrup  
Tempura French Toast with Cinnamon Peaches | Crème Fraîche | Blueberries  
Assorted Pastries from the Bakery  
Assorted Sliced Fruit | Seasonal Berries | Grapes

### DESSERTS

Bread Pudding  
with Bourbon Glaze  
Chef's Warm Cobbler  
Biscochitos  
Wedding Cookies  
Pumpkin Pie  
Carrot Cake Cupcakes  
Piñon Cupcakes  
with Ancho Mousse  
Flourless Chocolate Torte  
with Fig Compote  
Fresh Baked Cookies

### BEVERAGES

Hot Chocolate  
Hot Cider

\$95 PER PERSON / \$45 PER CHILD (12 AND UNDER)

*plus tax and gratuity*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or raw eggs may increase your risk of foodborne illness.*