

Breakfast

Served between 10.00am – 3.00pm

Seasonal Fruit
House-made Granola Parfait
Assorted Muffins
Cream Cheese, Blueberry & Cherry Danish
Eggs Worman
Scrambled Eggs
Smokehouse Bacon & House-made Sausage
Buttermilk Biscuits & Sausage Gravy

Salads & Appetizers

Cold Smoked Salmon, Pickled Fennel
Peel & Eat Shrimp

Selection of East and West Coast Oysters Shucked to Order with Accompaniments
Local & Imported Cheese
Charred Beef Salad, Wood Oven Roasted Tomatoes, Shallot Vinaigrette
Grilled Chicken Salad, Toasted Walnuts, Celery, Grapes, Crème Fraiche
Shaved Carrot Salad, Orange, Cilantro, Pumpkin Seeds
Italian Sausage Soup with Kale & Potato
Fresh Garden Salad Bar

Entrees

Herb Roasted Turkey, Natural Roasting Juices
Circle B Ranch Pork Loin, White Bean Cassoulet
Pan Roasted Salmon Butternut Squash, Baby Bok Choy, Herb Caper Sauce
Slow Braised Beef Short Rib, White Corn Polenta, Wilted Watercress & Green Onion
Ozark Cornbread Stuffing
Roasted Fall Vegetables with Caramelized Shallots
Glazed Sweet Potatoes, Honey Cinnamon Butter
Brussels Sprout Casserole, Thyme Breadcrumb
Roasted Potatoes with Rosemary
Mashed Potato & Classic Giblet Gravy

*Served after 3.00pm

Seafood & Saffron Skillet Rice, White Wine Lobster Broth* Spiced Lentil Ragout, Roasted Mushrooms* Sage & Chestnut Stuffing*

Carving Station

Roasted Turkey Maple Glazed Ham, House Pickled Mustard Seed Rotisserie Leg of Lamb, Mint Vinegar*

Desserts

Pumpkin Pie Pecan Pie Chocolate Cake Allspice Cake Cranberry Nut Bread Pudding Date & Pear Cake White Chocolate Raspberry Chocolate Caramel Truffle Maple Flan Baklava Coconut & Tart Cherry Bar Salted Caramel Brownie Rhubarb & Custard Cream Puff Chocolate Orange Petite Fours Cinnamon Gooey Butter Cake