

Thanksgiving Brunch 2016

Breakfast

Served between 11.00am -3.00pm

House-made Granola Parfait
Assorted Muffins & Breakfast Pastries
Eggs in Pastry
Buttermilk Biscuits & Sausage Gravy
Scrambled Eggs
Smokehouse Bacon & House-made Sausage
French Toast & Pure Maple Syrup
Omelets, Prepared to Order

Salads & Appetizers

Chilled Hot Smoked Salmon, Fennel Salad
Peel & Eat Shrimp
Selection of East and West Coast Oysters Shucked to Order with Accompaniments
Local & Imported Cheese
Seasonal Fruit

Rotisserie Roasted Chicken, Butternut Squash & Orzo Salad with Buttermilk
Brussel Sprout & Napa Cabbage Slaw, Almond Pesto
Arugula Salad with Roasted Tomatoes, Grilled Onion, Pine Nuts & Bacon Vinaigrette
Fresh Garden Salad Bar

Entrees

Herb Roasted Turkey, Natural Roasting Juices
Bacon Wrapped Pork Loin & Sautéed Kale, Whole Grain Mustard Maple Glaze
Blackened Salmon, Steamed Bok Choy with Roasted Tomato & Paprika
Chicken Breast stuffed with Sundried Tomatoes & Mozzarella, Wood Roasted Tomato Ragout
Ozark Cornbread Stuffing

Roasted Acorn Squash, Parmesan Cream & Caramelized Apples Glazed Sweet Potatoes, Maple Pecan Butter Sautéed Brussel Sprouts with Pomegranate & Chives Roasted Potatoes with Thyme Mashed Potato & Classic Giblet Gravy

*Served after 3.00pm

Sautéed Shrimp & Grits with Charred Onion Broth* Sage & Apple Stuffing with Roasted Walnuts*

Carving Station

Roasted Turkey Maple Glazed Ham Roasted Striploin*

Desserts

Pecan Pie
Pumpkin Pie
Cranberry Orange Bread Pudding
Assorted Cake Pops
Pumpkin Cheesecake
Caramel Apple Cupcakes
Sweet Potato Cake
Chocolate Ginger Cake

Pumpkin Roll
Maple French Macaroons
Chocolate Chip Cookies
Dulce de Leche Candies
Double Chocolate Mousse
Pecan Brittle
Chocolate Brownie