



Thursday, November 24th 2016 - 12pm - 7:30pm

Harvest Station

Honey Glazed Maple Leaf Duck & Green Bean Salad

Garlic Mushrooms, Orange Rosemary Dressing

Arugula & Roasted Heirloom Beets & Acorn Squash

Smoked Blue Cheese, Candied Pistachios, White Balsamic Dressing

Mixed Greens, Jicama, Pomegranate, Toasted Almonds

Shallot Sherry Vinaigrette

Baby Kale & Romaine Caesar, Parmesan Snow, Focaccia Croûtons

Vine Ripe Tomatoes, Buffalo Mozzarella Cheese, Basil

Olive Tapenade Vinaigrette

Farmstead Cheese

Humboldt Fog, Goat Cheese, Blue Cheese, Swiss Cheese, Espresso Rubbed Cheddar

Sweet & Spicy Cashews, Dried Olives, Spiced Mustard & Seasonal Jam

Local Cured Meats

Spicy Salami, Prosciutto, Elk Salami, Boar Salami

Shellfish & Seafood

House Cured Salmon

Buttermilk Panna Cotta Parfait & Bagel Chip

Chilled Sweet Shrimp & Oysters & Tuna Tataki

Atomic Cocktail, Champagne Mignonette

Sweet Sesame Chili

Soup Station

Five Spiced Butternut Squash Bisque

Carved Station

Herb Roasted Free Range Turkey

Giblet Gravy & Cranberry Sauce

Rosemary Crusted Prime Rib

Horseradish Cream & Brandy Peppercorn

Cast Iron

Lamb Chop Lollipops

Mint & Pineapple Relish

Mustard Crusted Salmon

Truffle & Parmigiano Spaghetti Squash

Basil Butter Sauce

Cider Braised Wild Boar

Cabbage & Wild Rice Pilaf

Sides

Cornbread, Yam & Dried Fruit Stuffing

Caramelized Onion Mashed Yukon Potatoes

Truffle Roasted Cauliflower

Maple Braised Heirloom Carrots

Garlic & Spiced Cashew Broccolini

Balsamic Roasted Brussel Sprouts & Pancetta

Whiskey & Honey Glazed Pecan Yams

Desserts

Pumpkin Pie & Gingerbread Crust

Pistachio Crème Brûlée

Tiramisu

Sweet Potato Cheesecake & Torched Marshmallow

White Chocolate Mousse & Pomegranate Gelée

Pumpkin Seed Brittle

Apple Almond Crostata

Flourless Chocolate Cake & Sour Cherry Compote

Caramel Profiteroles

\$68 per Adult - \$28 per Child (tax and gratuity not included)