



Thursday, November 23rd 2017 - 12pm - 8pm

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

Harvest Station

Duck Confit & Arugula

Garlic Mushrooms, Orange Rosemary Dressing

Shaved Brussel Sprout & Heirloom Carrot Salad Frisée

Spiced Pistachios, Mandarin Chili Dressing

Spinach & Pickled Shrimp

Avocado, Ginger, Mango, White Soy Dressing

Mixed Greens

Jicama, Pomegranate, Toasted Almonds, Shallot Sherry Vinaigrette

Baby Kale & Romaine Caesar

Parmesan Snow, Focaccia Croûtons

Vine Ripe Tomatoes & Buffalo Mozzarella Cheese

Olive Tapande Vinaigrette, Basil

Farmstead Cheese & Local Cured Meats

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

Spicy Salami, Prosciutto, Elk Salami, Tuscan Salami

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

Shellfish & Seafood

Chilled Sweet Shrimps, Oysters, Tuna Tataki

Atomic Cocktail, Champagne Mignonette, Sweet Sesame Chili

Smoked Salmon

Egg White, Egg Yolk, Chives, Red Onions, Dill Crème Fraiche, Bagel Chips

Soup Station

Lobster Corn Bisque

Carving Station

Herb Roasted Free Range Turkey
Giblet Gravy, Dried Cherry & 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 Pork Shank
Cabbage & Wild Rice Pilaf

Sides

Sourdough & Dried Fruit Stuffing
Buttermilk Yukon Gold Potato Purée
Butternut Squash & Truffle Risotto
Maple Braised Heirloom Carrots
Garlic & Spiced Cashew Green Beans
Balsamic Roasted Brussel Sprouts & Pancetta
Whiskey & Honey Glazed Pecan Yam Gratin

Desserts

Pumpkin Pie
Sweet Potato Crème Brûlée
Chai Tiramisu
Dark Chocolate Mousse & Mulled Wine Gelée
Pear Almond Tart
Caramel Cheesecake
Cassis Profiteroles
Apple Cranberry Crisp & Vanilla Sauce

Kids Buffet

Vegetable Crudités
Beef Sliders, Penne Marinara, Chicken Tenders
Fruits Salad