



## Thanksgiving Day Brunch

Thursday, November 28, 2019 | 11 a.m. - 8 p.m.

Adults (10+) \$46.95, Children (4-9) \$20.95 (Children under 3 are Complimentary)  
Non-alcoholic beverages included. Tax and an automatic gratuity of 18% will be added to all checks. Gluten Free Options Are Marked (GF)

### Carving

Sage & Butter Roasted Turkey with Giblet Gravy  
Honey Glazed Pit Ham with Pineapple Cherry Chutney  
Prime Rib with Thyme and Garlic Au Jus

### Seafood

Verna Lemon Poached Shrimp Cocktail  
Snow Crab Claws & Caviar  
Smoked Salmon Platter  
Smoked Trout

### Eggs and Omelets to Order

Ham/ Sausage/ Bacon/ Mushroom/ Onion  
Peppers/ Broccoli/ Spinach/ Cheeses

### Accompaniments

Butter Whipped Potatoes	Shaved Radish & Beet Trio Salad
Candied Sweet Potatoes	House Made Cranberry Sauce
Traditional Eggs Benedict	Composed Caesar Salad
Maple Sausage and Apple Cornbread Stuffing	Fresh Garden Salad
Honey Thyme Roasted Carrots	Antipasti Platter
Oven Roasted Brussel Sprouts with Candied Bacon	Vegetable Crudité
String Bean Casserole with Crispy Onions	Assorted Cheeses
Olive Oil and Sage Roasted Root Vegetables	Fruit Salad with Fresh Mint and Lime

### Children's Menu

Chicken Tenders/ House Made Macaroni and Cheese/ Tater Tot Casserole/ Cheese Pizza

### Desserts

A cornucopia of exquisite desserts made in house by our talented bakers including:  
Assorted Seasonal Pies/ Classic Petite Fours/ Individual Pastries/ assorted Cakes and Cookies  
Caramel Bread Pudding with Bourbon Glaze  
Chocolate Fountain with an assortment of fruits and sweets