



Thanksgiving Day Brunch

Thursday, Nov. 26, 2020. 11 a.m. – 7 p.m.

Adults \$47.95, Children 4-9 \$20.95, Children under 3 are Complimentary
Non-alcoholic beverages included, Tax and 18% gratuity will be added to all checks.

For the Table

Warm Bread Board with Whipped & Garlic Butter
Charcuterie Board with Assorted Cured Meats & Artisan Cheeses
Bowl of Baby Greens with Lemon Vinaigrette or Buttermilk Sage Dressing

Served Family Style

Whipped Yukon Gold Potatoes	Honey Roasted Carrots with Fennel & Radishes
Candied Sweet Potatoes Soufflé	String Bean Casserole with Fried Shallots
Baked Macaroni & Cheese	Olive Oil & Sage Roasted Root Vegetables
Maple Sausage & Pear Cornbread Stuffing	Brussels Sprouts Hash

Carving Stations

Sage & Butter Roasted Turkey with Giblet & Thyme Gravy
Apple Cranberry Sauce

Brown Sugar & Whole Grain Mustard Glazed Spiral Ham

Slow Roasted Prime Rib
Thyme and Garlic Au Jus & Horseradish Cream

Seafood Station

Verna Lemon Poached Shrimp Cocktail & Caviar
Smoked Salmon Platter
Smoked Trout

Children's Menu

Chicken Tenders / Tater Tots / Personal Cheese & Pepperoni Pizzas

Desserts

Choice of Pumpkin Pie / Bourbon Pecan Pie / Apple Galette / Flourless Chocolate Torte

Finale

Platter of Chef Delectables for the table