# Thanksgiving Buffet

# THURSDAY, NOVEMBER 23, 2023

## **SALAD STATION**

# Roasted Butternut Squash and Cauliflower GFVG with pomegranate, crisp sage, curry

# Wild Rice, Farro and Foraged Fall Mushroom VG

with roasted baby heirloom tomatoes, arugula, fresh herbs and lemon truffle vinaigrette

### Chioggia Beet Salad VG GF

with Fallglo tangerines, pickled red onion, pistachio, frisse, baby spinach, citrus vinaigrette and crumbled goat cheese on the side

# Baby Greens with Persimmon VG GF

roasted pear, dried cranberries, pecans, shaved fennel, sherry vinaigrette and crumbled blue cheese on side

#### **CHEESE SELECTION & CHARCUTERIE**

#### **SOUP STATION**

# Roasted Autumn Pumpkin and Apple Soup GF

with crème fraîche, bacon, scallion on the side

V - Vegan VG - Vegetarian DF - Dairy Free GF - Gluten Free



#### **SEAFOOD STATION**

# Poached Jumbo Shrimp & Local Oysters on Ice GF DF

on the half shell served with cocktail sauce, mignonette and fresh lemon

Chilled Poached Salmon GF

with Green Goddess

Fresh Local Crab Cakes DF

with red pepper aioli

Grilled Swordfish GF

with romanesco and fresh herbs

## **CARVING STATION**

# **Sage Roasted Young Turkey**

with natural gravy and citrus cranberry relish

Herb-Crusted Niman Ranch Beef GF

with brandied demi cream

House-Baked Fresh Dinner Rolls VG

sweet cream butter

V - Vegan VG - Vegetarian DF - Dairy Free GF - Gluten Free



#### SIDES

**Pecan Stuffing DF** 

Autumn Vegetables GFVG

Yukon Gold Whipped Potatoes VG GF

**Sweet Potato Ravioli VG**with roasted tomato, vegetable nage and sage butter

#### **DESSERTS**

Pumpkin Tart VG

with whipped chantilly and pumpkin seed tuile

Chocolate Pecan Tart VG

with whipped chocolate cream

Caramel Apple Bread Pudding VG

with cinnamon crémeux and pomegranate

Lemon Meringue Tart VG

Selection of Macarons VG GF

Selection of Cookies VG

chocolate, molasses, oatmeal

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