

Thanksgiving Buffet

THURSDAY, NOVEMBER 28, 2024

SALAD STATION

Quinoa & Butternut Squash Salad VG GF

*dates, almonds, shaved brussels sprouts, dried cranberry, madras curry
vinaigrette*

Roasted Beets & Fuji Apple Salad VGF

baby frisée, pecans, arugula, endive, goat cheese, cider dressing

Roasted Vegetable Salad VG GF

*baby carrots, cauliflower, broccoli, turnips, parsnip, red onion, baby kale,
sage vinaigrette, walnuts*

Ambrosia GFV

fresh fruit, coconut, mini marshmallows, cinnamon, brandy

CHEESE, CHARCUTERIE & PÂTÉ

grapes, dried fruits, fig spread, grain mustard, crostinis, crackers

SOUP STATION

Roasted Autumn Pumpkin & Apple Soup VG GF

crème fraîche, bacon, scallion on the side



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the lodge at the golden gate

V Vegan

DF Dairy Free

VG Vegetarian

GF Gluten Free

SEAFOOD STATION

Poached Jumbo Shrimp & Local Oysters on Ice GF DF
on the half shell with cocktail sauce, mignonette and fresh lemon

Fresh Local Crab Cakes DF
dill remoulade

Chilled Poached Salmon GF
Green Goddess

CARVING STATION

Sage Roasted Young Turkey DF GF
natural gravy DF citrus cranberry relish GFVG

Slow-Braised Beef Short Ribs GF DF
brandied demi cream

House-Baked Fresh Dinner Rolls
sweet cream butter

SIDES

Sage Stuffing DF
Green Beans & Almonds VG GF
Yukon Gold Whipped Potatoes V GF
Sweet Potato Ravioli with Coconut Curry V



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DESSERTS

Pumpkin Tart V

whipped chantilly and pumpkin seed tuile

Pecan Tart V

whipped chocolate cream

Chocolate & Coffee Profiteroles V

chocolate ganache

Chocolate Mousse Tart V

shaved chocolate

Apple Streusel Tart V

Selection of Macarons V GF

Selection of Cookies V

chocolate, snicker doodle, oatmeal, ginger snaps

Chocolate or Pumpkin Mousse VG GF



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