Thanksgiving Grand Buffet

THURSDAY, NOVEMBER 25, 2020

TWO SEATINGS: 11AM-1PM | 3-5PM
CALLIPPE BALLROOM

FALL SALAD STATION

Roasted Butternut Squash and Cauliflower

with pomegranate, crisp sage, curry VEG GF DF

Wild Rice, Farro and Foraged Fall Mushroom

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

Chioggia Beet Salad

with Fallglo tangerines, pickled red onion, pistachio, frisée, baby spinach, citrus vinaigrette and crumbled goat cheese on the side VEG GF DF

Baby Greens with Persimmon

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

CHEESE SELECTION & CHARCUTERIE

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



SOUP STATION

Roasted Autumn Pumpkin and Apple Soup

with crème fraîche, bacon, scallion on the side VEG GF DF

SEAFOOD STATION

Poached Jumbo Shrimp & Local Oysters on Ice

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

Fresh Local Crab Cakes

with red pepper aioli DF

Chilled Poached Salmon

with Green Goddess

Grilled Swordfish with Romanesco

and fresh herbs

CARVING STATION

Sage Roasted Young Turkey

with natural gravy and citrus cranberry relish MEAT: GF DF, GRAVY: DF, SAUCE: GF

Herb Crusted Niman Ranch Beef

with brandied demi cream MEAT: GF DF, SAUCE: GF

House Baked Fresh Dinner Rolls

and sweet cream butter

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THE SIDES

Pecan Stuffing DF Autumn Vegetables VEG GF DF Yukon Gold Whipped Potatoes VEG GF Sweet Potato Ravioli

with roasted tomato, vegetable nage and sage butter VEG

DESSERTS

Pumpkin Tart

with whipped chantilly and pumpkin seed tuile VEG

Chocolate Pecan Tart

with whipped chocolate cream VEG

Caramel Apple Bread Pudding

with cinnamon crémeux and pomegranate VEG

Maple Profiterole

maple cream **VEG**

Selection of Macarons

pumpkin, chocolate, coffee VEG GF

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