

Thanksgiving Eve Buffet

Wednesday, November 25

5:30 p.m. ~ 9:00 p.m.

\$40.00 per person

\$20.00 for children aged 4-11 ~ complimentary for children aged 3 and under

MENU

Free Range Sierra Nevada Roasted Turkey with Natural Pan Gravy

Apple Sausage and Sage Stuffing

Cranberry Orange Chutney

Roast Prime Rib with Thyme Jus and Horseradish Sauce

Yorkshire Pudding

Mediterranean Style Sea Bass with Charmoula and Arugula

Rosemary Olive Oil Mashed Potatoes

Brown Sugar Cinnamon Sweet Potatoes

Blue Lake Green Beans with Chestnuts

Garlic Chive Roasted Root Vegetables



Moroccan Pumpkin Soup with Apples and Goat Cheese

House Caesar Salad Tossed with Croutons and Reggiano Parmesan Cheese

Piquillo Peppers and Fresh Tomato Salad with Marinated Tuna and Black Olives

Roasted Squash Salad with Toasted Pumpkin Seeds, Watercress and Pomegranate Vinaigrette

Antipasti Display with Cured Meats, Cheeses and Grilled Vegetables

Sun Dried Cherry Waldorf Salad

Frisee Salad with Poached Figs, Olives, Beets and Pumpkin Seed Vinaigrette

Seasonal Fresh and Dried Fruit Display

Caprese Salad with Grilled Portobello mushrooms and Red Onion



Jumbo Shrimp Cocktail with Black Pepper Cocktail Sauce and Lemon

Split Alaskan King Crab Legs

Fanny Bay Oysters on the Half Shell

Cambridge Applewood Smoked Salmon

Seafood Pate

Sushi



Pumpkin, Rustic Apple and Chocolate Pecan Pies

Cranberry Pear Cobbler

Vanilla Cream and Fresh Berry Trifle with Grand Marnier

Holiday Cookies

Apple Caramel Torte

Assorted Mini Pastries

Espresso Crème Brulee

Chocolate Truffle Gateau

Fresh Crepes Made to Order