THANKSGIVING 2022

11:00 am - 4:00 pm with Live Music • Reservations: 858.759.6246

COLD SEAFOOD STATION

Slow-Poached Baja White Prawns • Snow Crab Claws • Oysters on the Half Shell Housemade Gravlax Two Ways Cocktail Sauce • Lemon • Celery Root Remoulade • Tarragon Aïoli

CHEF ATTENDED SUSHI STATION

Yellowfin • Salmon • Hamachi Nigiri Assorted Handrolls • Chef's Choice Custom Rolls • Vegan Rolls Traditional Sauces & Accompaniments

CHEESE AND CHARCUTERIE

Locally Sourced Terrines • Cured and Smoked Meats
Point Reyes Truffle Tremor
Fiscalini Farms 20-Month Aged Cheddar
Rogue Creamery Smokey Blue
Housemade Breads and Crostini

Housemade Savory Jams • Grain Mustards • Pickled Vegetables • Marinated Olives • Cornichon • Honeycomb

STARTERS

Bourbon Curry Squash Bisque Little Gem Caesar • Candied Pepitas • Cotija Salanova Greens • Port Braised Cranberries • Chevre • Pistachio Shaved Brussels Sprouts • Kale • Pomegranate • Burnt Orange Vinaigrette

CARVING TABLE

Slow-Roasted Traditional Turkey Breast • Confit Thigh • Leg Housemade Sausage • Herb Stuffing Vegetarian Root Vegetable Stuffing Cranberry Chutney Sage-Scented Gravy Sourdough & Cranberry Walnut Roll Rosemary & Sea Salt Ciabatta Roll

ENTRÉES

Brandt Farms Short Rib • Sherry & Honey Braised Shallot • King Trumpet Mushroom • Broccolini • Polenta Faroe Islands Salmon • Baby Beet • Yam • Black Walnut • Garlic Vinaigrette
Baked Casarecce with Truffle & Fontina

SIDES

Roasted Garlic Yukon Gold Mashed Potato
Sweet Potato Casserole • Maple Syrup • Toasted Walnut • Marshmallow
Brussels Skillet with Shallot Confit • Pancetta • Asiago & Chenel Farms Goat Cheese
Roast Heirloom Carrot & Broccolini Smoked Almond Rosemary Mustard Gastrique
Blue Lake Farms Green Bean Skillet with Forest Mushrooms • Truffle Bechamel • Crispy Shallots

KIDS BUFFET

Crispy Chicken Fingers Macaroni & Cheese Mini Calzones Assorted Mini Pizza French Fries

DESSERTS

Pumpkin Pie • Warm Apple Pie • Banana Cream Pie • Dutch Apple Pie • Pecan Pie Fall Ice Cream Bar with Homemade Chocolate Ganache • Brownies • All the fixings Apple & Pear Cobbler

\$195 per person ++ for Adults \$55 per person ++ for Kids 11 and under Kids under 3 eat free

Taxes + Gratuirty not included