Thanksgiving Brunch Menu

STARTERS

Fresh Fruit Display

Apple, Goat Cheese, Almonds, Spinach Salad, Bacon Vinaigrette
Orange Scented Couscous, Dried Cranberry, Toasted Almonds, Citrus Vinaigrette
Orecchiette Pasta, Candied Pecans, Peaches, Shaved Parmesan, Cracked Peppercorns, White Balsamic Vinaigrette
Orzo, Crab, Celery, Cilantro, Red Onion, Red Bell Pepper, Cucumber, Lime Vinaigrette
Classic Wedge Salad, Iceberg Lettuce, Tomatoes, Crumbled Bacon, Blue Cheese Dressing
Charcuterie of Smoked and Cured Meats, Assorted Cheeses, and Pickled Vegetables.

Peal and Eat Shrimp, Oysters on the Half Shell, Crab Claws
Cocktail Sauce, Tartar Sauce, Horseradish, Tabasco, Lemons
Smoked Salmon, Minced Red Onion, Capers, Grated Egg Yolks and Whites, Whipped Cream Cheese

OMELET STATION

Diced Tomatoes, Onions, Mushrooms, Olives, Ham, Sausage, Bacon, Shredded Cheese, Bell Peppers, Jalapeños, Spinach

BREAKFAST SELECTIONS

Blueberry Blintz
Bacon & Sausage
Breakfast Potatoes with Peppers and Onions
Eggs Benedict Sardou
House-made Rolls, Bagels, Croissants
Assorted Muffins and Danishes

ENTRÉES

Roasted Pork Loin, Port Fig Demi-Glace Seared Salmon, Citrus Relish, Chablis Cream Paella Achiote Rubbed Turkey Slow Cooked Prime Rib Turkey, Horseradish Sauce, Au Jus, Chimichurri

SIDES

Green Bean Casserole
Bacon Bourbon Glazed Brussels Sprouts
Roasted Root Vegetables
Maple Glazed Carrots
Roasted Garlic Mashed Potatoes
Whipped Sweet Potatoes with Butter Pecan Crumble
Cornbread Stuffing
Macaroni & Cheese

DESSERT

S'mores Bread Pudding
Pecan Pie, Apple Pie, Pumpkin Pie
Carrot Cake, Chocolate Cake, Red Velvet Cake
Macarons with Assorted Petit Fours

Thanksgiving Brunch will be served from 11:00 AM to 3:00 PM. Adults \$80 | Children 12 and under \$30 | Plus taxes and 22% gratuity

