

Thanksgiving Dinner

STARTERS

California Cheese Board

California Cheeses, Grapes, Honeycomb, crackers

Butternut Squash Bisque

Crispy Apple Chips, Pancetta, Fried Sage, Grilled Brioche

Baby Greens With Stone Fruit

Baby Kale, Baby Arugula, Nectarine, Peach, Orange Segments, Cucumbers, Cherry Tomatoes, Radishes, Shaved Parmesan, Orange Vinaigrette

Assorted Dinner Rolls

Whipped Butter

CARVING STATION

Spiral Ham

Apple Cider Glaze, Mustards

Garlic Crusted Prime Rib

California Cabernet Demi-Glace, Horseradish Cream

GRAND BUFFET

Herb Roasted Turkey and Gravy

French Green Beans, Shallots, Brown Butter

Honey Roasted Brussel Sprouts with Candied Bacon and Toasted Pecans

Fall Roasted Root Vegetables (Parsnips, Carrots, Turnips, Beets, Thyme, Rosemary, Oregano, Garlic, Olive Oil Blend, Lemon Zest, Salt, Pepper)

Yukon Gold Mashed Potatoes

Traditional Sourdough Stuffing

Southern Sweet Potato Casserole with Toasted Pecans

Aged White Cheddar Macaroni and Cheese

Cranberry and Citrus Sauce

DESSERT

Pies from Chef Cortney:

Pumpkin, Dutch Apple, or Pecan

Assorted Cookies and Tarts

