

Thanksgiving Dinner

STARTERS

Cheese & Charcuterie Board

California Cheeses, Sausages, Cured Meats, Preserves, Mustards, Crackers, Lavosh

Seafood Platter

King Crab, Poached Shrimp, Ahi Tuna Poke, Smoked Salmon, Cocktail Sauce, Lemons, Wonton Crisps

Roasted Cauliflower Bisque

Crispy Pancetta, Scallions, Grilled Bread

Organic Greens

Tomatoes, Cucumbers, Carrots, Radishes, Feta Cheese, Lemon Honey 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

Haricots Verts Amandine

French Green Beans, Toasted Almonds, Shallots, Brown Butter

Roasted Brussel Sprouts with Cippolini Onions and Balsamic Glaze

Fall Vegetable Hash of Squash, Parsnips, Carrots, Turnips, & Fresh Herbs

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, French Silk, or Pecan

Assorted Cookies and Tarts

