



# Thanksgiving Dinner

## STARTERS

Cheese Board

California cheeses, preserves, mustards, roasted garlic, crackers, lavosh (Veg)

Mediterranean Board

Baba ghanouj, tabbouleh, feta, olive, roasted sweet peppers, herbed olive oil, grilled pita (Veg, V)

## ARTISAN BREAD STATION

Truckee Sourdough artisan breads, whipped honey butter (GF option, Veg, V)

## SOUP & SALAD BAR

Butternut Bisque

Cider poached cranberries, toasted pine nuts, roasted pears (Veg, V)

Organic Greens

Heirloom tomatoes, cucumbers, carrots, radishes, nuts,  
seeds and dried fruits, assorted dressings (Veg, V, DF, GF options)

## CARVING STATION

Brined Roast Pork Tenderloin

Apple chutney, red wine sauce (GF)

Herb Crusted Prime Rib

Rosemary jus, horseradish (GF)

## GRAND BUFFET

Green Bean Casserole, Crispy Fried Onions (Veg)

Roasted Brussels and Red and Gold Beets, White Balsamic Gastrique (DF, GF, Veg, V)

Garlic & Butter Whipped Potatoes (GF, Veg)

Fiscallini White Cheddar Macaroni & Cheese (Veg)

Candied Yams, Brown Butter, Vermont Maple, Toasted Pecans (GF, Veg)

Italian Sausage and Herbs Sourdough Stuffing (DF, V, Veg)

Seared Salmon, Lemon Dill Butter (GF)

Turkey Breast, Thighs, Legs and Turkey Pan Gravy (GF)

## DESSERT

Chef Cortney's Assorted Pies, Cookies, Cakes and Tarts (V, Veg, GF options)

V = Vegan | Veg = Vegetarian | GF= Gluten Free | DF = Dairy Free

