

Thanksgiving Dinner Grand Champions Style!

*The Indian Wells Ballroom will be adorned with festive fall décor,
ice carvings and will feature live entertainment, culinary demonstrations
and the creations of our talented team of chefs.*

Indian butternut squash with curry and ginger

*Baby mixed greens, dried cranberries, blue cheese
candied pecans, apple cider vinaigrette*

Lightly poached fruit salad

Chilled poached shrimp with dipping sauces

*Salamis and charcutiere
freshly baked breads and gourmet mustard*

*Selection of handcrafted cheeses from the U.S. and Europe
fig jam and champagne grapes*

*Grilled asparagus and marinated peppers
aged balsamic vinegar and extra virgin*

*Smoked duck with watercress and mache
cherry tarragon dressing*

*Duo of smoked salmon
traditional garnishes*

Carving station

*Maple and thyme roasted turkey breast
classic pan gravy, fresh cranberry relish
rosemary Scented Stuffing*

*Roasted prime rib
mushroom ragout and horseradish cream*

Whipped potatoes with chives

Sweet potatoes with brown sugar molasses glaze

Two bean casserole, garlic herb breadcrumbs

Pacific fish with heirloom tomatoes, Dijon buerre blanc

Alex's elaborate display of traditional pies, petit pastries and truffles

\$45.00 for Adults, \$19.00 for Children 6-12

Free 5 Years and Younger

*We will offer seating each hour from 2 PM through 7 PM.
Our talented Concierge staff will handle buffet reservations.
Inquiries should be directed to 674-4080 or extension 4080.
Credit cards are required for all reservations
and a 24-hour cancellation policy is in effect.
No show reservations or cancellations within 24 hours
will be subject to a charge of 50%.*