

FINDING FLAVOR....

at the
century plaza hotel
breeze restaurant

NOVEMBER 26 2009

noon to seven pm

... at the fish stand

fresh shucked blue point oysters with mignonette
lemon-lime marinated jumbo shrimp | bloody mary cocktail sauce
house smoked salmon with miniature bagels | capers | lemon wedges | red onion | chopped egg

... in the meadow

compilation of eclectic & seasonally inspired house-made salads
"true to the season" fruit display

... on the stove top

bountiful butternut squash chowder of
flame roasted corn | potato | bell pepper

... with artisan flare

specialty rolls | lavosh | house-made biscuits | drunken fig jam
poached tangerine slices | winter fruit compote with selection of cheese

... from the oven

apple cider & molasses glazed oven roasted tom turkey | sage & pancetta giblet gravy
garlic & herb encrusted prime rib of beef | rosemary au-jus

... off the vine

chilled house-made cranberry bar
chef's own fresh pumpkin chutney with roma tomato & golden raisin

... with seasonal influences

cornbread dressing with roasted autumn vegetable
goat cheese bread pudding with ciabatta
scalloped yukon gold and sweet potato gratin with fresh herbs
german butterball fingerling potatoes with chives and tarragon
caramelized-shallot mashed potatoes
wild rice with butternut squash, leek and corn

... with even more seasonal influences

green beans with sour onions and sweet maple dressing
hearth roasted autumn squash-apple-onion medley
cheddar cream corn casserole with minced chive
citrus glazed baby carrots and parsnips
balsamic braised cipollini onion with pomegranate
roasted brussels sprouts with cranberry brown butter

... by means of butter-sugar-flour-eggs

farmer's market "dry harvest" apple cobbler | signature bread pudding | decadent cakes | truffle bar
pumpkin pudding with meringue burnt to order | house-made pumpkin pie | small scaled pastries

CHAMPAGNE | COFFEE | SODA INCLUDED

\$65.- ADULTS

\$25.- CHILDREN 4 to 12

UNDER 3 FREE