

Thanksgiving Dinner

November 24, 2011

Puree of Sweet Potato and Apple Soup, Crème Fraiche
Sage and Country Sausage Stuffing
Mascarpone and Lemon Whipped Potatoes
Candied Garnet Yams
Brussel Sprouts with Brown Butter, Hazelnuts and Orange Zest
Roasted Mushrooms, Pearl Onions and Fennel
Pan Seared Pacific Salmon, Roasted Root Vegetables
Dry Rubbed Chicken Breast, Melted Leeks, Natural Jus

Carved Items

Whole Roast Turkey, Traditional Giblet Gravy
and Fresh Cranberry Relish
Rock Salt and Rosemary Crusted Prime
Rib of Beef, Au Jus, Horseradish
Rum Raisin Glazed Ham, Assorted
Mustards



Salad Bar

Crisp Romaine and Baby Spinach,
Assorted Dressings and Toppings
Marinated Mushroom Salad
Sherry Vinegar and Herbs,
Lentil and Wild Rice Salad,
Roasted Sugar Beets
French Beans and Bleu Cheese,
Bay Shrimp and Lobster Salad with Cucumber
Sweet Onion and Louie Dressing

Seafood Bar

Chilled Prawns, Fresh Lemons and Cocktail Sauce
Oysters in the Half Shell with Champagne Mignonette
Smoked Salmon, Capers, Shaved Red Onions and Tomato

Dessert Station

Pumpkin, Cherry and Old Fashioned Apple Pies, Decadent Chocolate Cake, Pastries,
Fruit Tarts, Bread Pudding, Assorted Cheesecakes and Made to Order Crepes

Hyatt Regency Sacramento
1209 L Street, Sacramento, CA 95814
For Reservations please call 916-321-3600
\$44.95 adults, \$22.95 children 5-12 years of age