



## **THANKSGIVING MENU**

Champagne Brunch

November 26, 2009

11:00am-7:00pm

### **Seafood Selection**

Pacific oysters on the half-shell

King crab legs

Shrimp

New Zealand green lip mussels

Ceviche Shooters/Lemon/ Cocktail sauce/ Mignonette/ Horseradish

### **Sushi Display**

Nigiri

Sashimi

Hand rolls prepared to order

### **Smoked Seafood**

Norwegian salmon

Trout

Mussels

Scallops

Parsley/ Red onion/ Capers/ Whole grain Dijon mustard

Assorted mini bagels

### **Fall Soup**

Gingered butternut squash and apple bisque

Pumpkin seed oil

### **Salads**

Prosciutto and green bean salad

Serrano ham/ Haricot verts/ Almonds

Roasted beet salad

Goat cheese

Sweet potato salad

Walnuts/ Raisins

Belgian endive & pear salad  
Candied pecans/ Gorgonzola cheese/ Cranberry vinaigrette

### **Interactive Salad Station**

Mesculin mix greens/ Romaine hearts/ Pear drop tomatoes/ Carrots/ Cucumbers/  
Red onion/Garbanzo beans/Crispy bacon/ Diced chicken/Lemon dijon vinaigrette/  
Buttermilk ranch dressing/ Balsamic vinaigrette/ Blue cheese dressing

### **International Cheeses**

Brie/ Por -salut/ Gourmandise/ Tartufo/ Aged Gouda  
Seasonal fruits/ Nuts/ Jams/ Honey

### **Artisan breads**

Baguettes/ Assorted loafs/ Flat breads

### **Farm Fresh Eggs & Omelet Station**

Bacon/ Sausage/ Ham/ Mushrooms/ Peppers/ Spinach/ Tomatoes/ Onion  
Cheddar/ Monterey jack cheese/ Jalapenos/ Salsas/ Eggs benedict

### **Belgian Waffles**

Chocolate chips/ Sprinkles/ Pecans/Cherries  
Maple syrup/ Whipped butter/ Mixed berries

### **Breakfast Specialties**

Pork link sausages  
Apple wood smoked bacon  
Breakfast potatoes

### **Carving Station**

Roasted free range-turkey  
Cranberry chutney/ Turkey gravy/ Chorizo corn bread stuffing

Volcanic salt crusted prime rib of beef  
Assorted horseradish/ Mustards/ Au jus

Plantain crusted sea bass  
Coconut & mango salsa

## **Pasta Station**

Kobe-beef ravioli

Cheese tortellini

Penne pasta

Asparagus/ Mushrooms/ Tomatoes/ Spinach/ Garlic/ Parmesan  
Boursin cream sauce/ Marinara sauce/ Morel mushrooms sauce

## **Chef Specialties**

Pacific salmon

Roasted vegetable ragu/ Tarragon sauce

Lemon thyme roasted chicken

Caramelized brussels sprouts/ Citrus beurre blanc

Fresh tagiatelle pasta

Artichoke/ Fennel/ Bolognese sauce

Green bean almandine

Pearl onions/ almonds/ Bacon/ Red bell peppers

Maple glazed roasted yams

Marshmallows

Yukon gold mashed potatoes

Roasted garlic/ Boursin cheese/ Parmesan

## **Desserts**

Display of house made seasonal cakes, pies, torts and pastries to include;

Pumpkin pie

Apple cobbler

Rhubarb pie

Flourless chocolate cake

Cheesecake

## **Chocolate Fountain**

Dark chocolate/ Rice Krispies/ Marshmallows/ Strawberries/ Pineapple/ Cantaloupe

Honeydew/ Oreo cookies/ Graham crackers/ Biscotti/ Maron glacee

## **Chef Giovanni's House Made Gelato**

With assorted garnishments