

Thanksgiving Buffet

November 26, 2009

12:00pm-5:00pm

Seafood Display

Spiced Peel and Eat Shrimp, New Zealand Green Lip Mussels, Cocktail Sauce, Fresh Lemon, Tabasco

Hand Rolled Maki Sushi and California Rolls

Pickled Ginger, Wasabi, and Soy Sauce

Smoked Salmon, Peppered Mackerel, Smoked Trout,

Mini Bagels, Cream Cheese, Sliced Onion and Tomato, Capers, Chopped Egg

The Salad Bar

*Chef's Box of Baby Greens, Crudités of Vegetables
with Assorted Dressings and Vinaigrettes*

Classic Tossed Caesar Salad

Sliced Local Melons, Fruit, and Berries

Antipasto Display

Imported and Domestic Cheese Display

Roasted Beets with Blood Orange-Mustard Seed Vinaigrette

Tomato, Cucumber and Bocconcini Salad with Fresh Basil and Aged Balsamic

Roasted White and Purple Fingerling Potato Salad

with Duck Confit and Tarragon Vinaigrette

Roasted Peppers with Currants and Slivered Almonds

*Wild Mushroom Salad with Red and Yellow Tear Drop Tomatoes
and Roasted Shallot Vinaigrette*

Roasted Butternut Squash Salad, Pepper, Onion and Maple Syrup Vinaigrette

Pasta Salad with Artichokes and Sun Soaked Tomatoes

Wild Rice Salad with Sun Dried Tomato, Winter Squash

The Butcher Block

Salt Brined Tom Turkeys with Pan Giblet Gravy and Citrus Cranberry Compote

Brown Sugar-Honey Baked Ham with Brandy Apricot Chutney

Rosemary and Garlic Crusted Leg of Lamb with Mint Jelly

Creamy Horseradish, Atomic Horseradish, Silver Dollar Rolls

Buttermilk Biscuits

San Francisco Dim Sum

*Bamboo Baskets Brimming with Pot Stickers, Shu Mai, and Pork Buns
Soy and Sweet Chili Dipping Sauces*

Omelets Made-to-Order

*Whole Eggs, Egg Whites, or Egg Beaters with Your Choice of:
Peppers, Onions, Tomatoes, Mushrooms, Cheddar Cheese, Salsa, Ham, Shrimp, Spinach,
Crisp Bacon or Plump Sausage*

Pasta Tossed To Order

*Porcini Mushroom Ravioli with Arugula Pesto Cream Sauce and Shaved Asiago Cheese
Whole Wheat Penne Pasta with Roasted Roma Tomato Sauce, Chorizo Sausage
Pan Fried Pumpkin Gnocchi with Pancetta, Roasted Shallot and Sage Vinaigrette*

Hot Buffet Selections

*Pan Seared Salmon with Creamy Polenta, Wilted Greens,
Roasted Tomato Buerre Blanc
Fig-Balsamic Roasted Strip Loin with Wild Mushroom and Giant Bean Ragout
Traditional Sage Dressing
Maple Caramelized Sweet Yams with Pecans
Signature Ham and Roasted Corn "Mac and Cheese"
Roasted Harvest of Root Vegetables
Napa Valley Sweet Mustard Chicken Breast, Lentil Rice Pilaf, Cabernet Jus
Sour Cream and Chive Mashed Potato*

Bakery and Dessert Shoppe

*Traditional Pumpkin Pie with Cinnamon Whipped Cream, Deep Dish Apple and Pecan
Pies, Warm Bread Pudding with Vanilla Anglaise
Assorted European Pastries, Carrot Cake, Black Forest Cake, Peanut Clusters, Assorted
Cheese Cakes, Flavored Mousses, Caramel Pecan Bars, Chocolate Dipped Strawberries
and Much More!*

\$50 for Adults, \$25 for Children 5-12 years of Age

Reservations Recommended

650-696-2690

For Information 650-696-3030



1333 Bayshore Highway, Burlingame, CA 94010