

THANKSGIVING AT GRANDVIEWS 2009

LOCALLY PRODUCED ARTISAN CHEESES AND A
SELECTION OF FRESHLY BAKED BREADS

SEAFOOD DISPLAY

PRAWNS, CRAB CLAWS ~ FRESH LEMONS ~
COCKTAIL SAUCE

DISPLAY OF LOCALLY CRAFTED SALUMIS WITH
CRUSTY BREADS ~ MUSTARDS

HOT DISPLAY

CHEFS SPECIAL OYSTERS ROCKEFELLER

BAY SCALLOP COQUILLE ST. JACQUES

A SELECTION OF THREE SOUPS

SAN FRANCISCO CLAM CHOWDER

ROASTED BUTTERNUT SQUASH BISQUE

WITH MACINTOSH APPLE CHIPS

BRAISED ONION & SIERRA NEVADA ALE SOUP ~

GRUYERE CHEESE CROSTINI

CAESAR SALAD TOSSED IN THE ROOM

PARMESAN CHEESE ~ CROUTONS

ROASTED BEET SALAD WITH LAURA CHENEL GOAT

CHEESE AND SCIABICA'S EXTRA VIRGIN OLIVE OIL

FOR DINNER.....PLATED

FRESH SLOW ROASTED ALL NATURAL TURKEY

MASHED POTATOES

TRADITIONAL SAGE STUFFING

FRESH VEGETABLES

CRANBERRY SAUCE

TURKEY GRAVY

PEPPER CRUSTED ROAST PRIME RIB

AU JUS

MASHED POTATOES

FRESH VEGETABLES

CREAMED HORSERADISH

PAN SEARED CHILEAN SEA BASS

CHEFS TOYBOX MUSHROOMS

PUMPKIN RISOTTO

FRESH VEGETABLES

BUTTERNUT SQUASH RAVIOLI

BABY VEGETABLES

ENGLISH PEAS

SAGE JUS

AND TO COMPLETE THE GUEST EXPERIENCE...A

TRIP TO OUR FABULOUS DESSERT BUFFET

FEATURING PREPARED IN VIEW...

CHOCOLATE DIPPED STRAWBERRIES

ASSORTED CRÈME BRULÉE

WARM CINNAMON SUGAR DONUTS

ASSORTED CAKES, TORTES, PUMPKIN PIE, PECAN

PIE, PETITE FRENCH PASTRIES, THANKSGIVING

COOKIES