eques

Join Us for Thanksgiving November 26, 2026

$85 Adults | $42.50 Kids (Ages 5-12)

Children 4 & under Free

Table Time Limit:

Parties 1-4 guests -- 75 minutes | Parties larger than 5+ guests -- 90 minutes

Reservations Required

Please E-mail -- Eques@hyatt.com

SOUP

New England Clam Chowder

BUILD YOUR OWN SALAD

Mixed Greens - Red Onion, Feta Cheese, Cranberries, Sunflower Seeds,
Smoked Bacon Bits, Cherry Tomatoes, English Cucumbers,
Red Wine Herb Vinaigrette
Broccoli Slaw with Toasted Pepitas and Cranberries (G, N)

THE COLD TOP

Smoked Salmon, Whipped Cream Cheese, Lemon Wedges, Red Onion, Sliced Tomato
Salumi Artisan Cured Meats and PNW Regional Cheese
Sweet Pineapple, Oranges and Kiwi (D)

THE HOT ITEMS

Glazed Miso Chicken Thighs
Grilled Lamb Chops with Rosemary Herb Sauce
Parmesan Scalloped Potatoes (D)
Herb Butter Stuffing with Golden Raisins and Pecans (G) (D)(N)
Honey Garlic Baked Salmon
Roasted Winter Vegetables with Olive Oil
Cheese Tortellini with Garlic Butter Sauce (G, D)
Classic Green Bean Casserole (D)

D: dairy / G: gluten / N: nuts / E: egg / S: seeds

BREAKFAST SELECTION

Cage Free Scrambled Eggs (D, E)
Buttermilk Pancakes (G, D, E)
Pumpkin Spice French Toast Casserole (G, N, D, E)
Uli's Chicken Sausage
Uli's Pork Sausage
Natural Uncured Bacon
Roasted Fingerling Potatoes with Onion and Peppers

ARTISAN BREADS

Rosemary Focaccia (G)
Brioche Rolls (G,D)
French Baguette (G)
Whipped Butter (D)

CARVING STATION

Traditional Herbed Roasted Turkey
Mushroom Thyme Gravy, Cranberry Sauce (D)
Roasted Garlic Sea Salt Prime Rib
Merlot Demi-Glace, Horseradish Crema (D)
Mini Brioche Rolls (D, E, G)

MADE TO ORDER OMELETS (E, D)

Ham • Chicken Sausage • Bacon • Onions
Peppers • Tomatoes • Mushrooms • Spinach
Jalapenos • Jack Cheese • Cheddar Cheese
Swiss Cheese • Cage Free Eggs
Cage Free Egg Whites

KID'S TABLE

Mini Corn Dogs, Chicken Nuggets (G, D, E)
Sweet Apple Cinnamon Empanadas
Ketchup, Ranch and Mustard

SEAFOOD DISPLAY

Crab Claws
Court Bouillon Shrimp
Cocktail Sauce
Tabasco

WAFFLE STATION

Fresh Made Gourmet Waffles (D, G, N, E)
Cinnamon Apple Compote • Mixed Berries •
Candied Pecans • Oreo Crumbles •
Rainbow Sprinkles • Chocolate Chips
Whipped Butter • Maple Syrup • Whipped Cream

BREAKFAST PASTRIES

Butter Croissants (G,D)
Pumpkin Spiced Bread (G,D)
Assorted Danish (G,D,N)
Hazelnut Beignet (G,N)

DESSERT STATION

Mini Pumpkin Pies (G,D)
Mini Chocolate Pecan Pie (G,D,N)
Assorted French Macarons(G,D,N)
Green Apple Panna Cotta, Caramel Cremeux (GF,D)
Orange Cranberry Tartlet (G,D)
Spiced Mini Cupcakes, Maple Buttercream, Caramel (G,D)
Chocolate Chip Pecan Blondie (G,D,N)
Chocolate Pot de Crème (Vn,GF)

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All items will be served buffet style. Meal includes non-alcoholic beverages.
A 20% service charge is added to all dine-in checks.