



## Join Us For Thanksgiving 2022

\$69 Adults | \$32 Kids (Ages 5-12)

Children 4 & under Free

Table Time Limit:

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

Reservations Required

Please E-mail — [Eques@hyatt.com](mailto:Eques@hyatt.com)

### SOUP

Butternut Squash Soup (D) – Toasted Pepitas (N), Crème Fraiche Drizzle (D)

### SALAD

Kale Salad - Hazelnuts, Goat Cheese, Dried Currants, Heirloom Cherry Tomatoes, Blood Orange Vinaigrette (D, N)

Brussels Sprouts Salad - Dried Cranberries, Roasted Pear, Pecans, Gorgonzola, Shallot, White Balsamic Vinaigrette (N, D)

Tri Color Quinoa Salad - Roasted Butternut Squash, Caramelized Onion, Spinach, Toasted Almonds (N)

Mixed Greens and Romaine

Assorted Toppings: Shaved Red Radish, Sliced Cucumber, Diced Chicken, Candied Walnuts, Crumbled Feta Cheese

Honey Apple Cider Vinaigrette, Creamy Herb Dressing (D, E), Pumpkin Goddess Dressing

### HOT ITEMS

Salmon — Blueberry Glaze, Pear, Pomegranate and Fennel Slaw

Apple Cider Brined Pork Loin — Brandied Apple Shallot Sauce

Winter Root Vegetable Hash

Sour Cream and Chive Whipped Potatoes (D)

Brussels Sprouts, Caramelized Shallots, Dried Apricots and Bacon

Whiskey Maple Tri-Color Carrots, Fresh Parsley

Green Bean Casserole with Crispy Onions (D)

### SEASONAL BREAD STATION

House Made Pumpkin Bread Roll (E,G,D, Nuts Free )

Vollkorn Loaf (G)

Olivetta Loaf (G)

Raisin Pumpernickel Loaf (G)

### SEAFOOD STATION

Shrimp, Lobster Claws

Cocktail Sauce, Lemons, Tabasco



### **MAC AND CHEESE STATION**

House Made Beecher's 3 Cheese Mac and Cheese (D)

Toppings: Chopped bacon, Grilled Chicken, Wild Mushrooms, Caramelized Onion, Divina Tomato, Poached Shrimp (D)

### **CARVING STATION**

Roasted Turkey, House Made Turkey Gravy, Cranberry Sauce

Cornbread, Sage, and Cranberry Stuffing (D, G)

Herb Roasted Prime Rib, Au Jus, Green Onion Crema (D)

Mini Brioche Rolls (D, E, G)

### **PASTRY SHOP DELIGHTS**

Cranberry Chocolate Cookies (G, E, D, Nuts Free)

Pumpkin Cream Cookies (G, E, D, Nuts Free)

Mini Pumpkin Pie with Cinnamon Whipped Cream (G, E, D, Nuts Free)

Mini Pecan Pie with Salted Caramel Sauce (G, E, D, N)

Maple White Chocolate Mousse with Candied Walnut (GF, E, D, N)

Vanilla and Apricot Panna Cotta with Candied Lavender Panna Cotta (GF, E, D, Nuts Free)

Vegan and GF Pumpkin Spiced Cookies (Vegan, DF, GF, Nuts Free)

### **KIDS BUFFET**

Chicken Tenders (G)

Turkey and Cheddar Sandwiches (D, E, G)

Diced Fruit

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

***All items will be served buffet style. Meal includes non-alcoholic beverages.***

***A 20% service charge is added to all dine-in checks.***

***A selection of beer and wine will be available a la carte.***