



Thanksgiving Brunch Menu

Thursday November 28, 2019 from 11AM-4PM at Zephyr on the Charles

Omelet Station

Prepared to Order

Salad Station

Baby Kale Caesar Salad, Brioche Croutons, Shaved Parmesan, and White Anchovy Caesar dressing
Red & Yellow Beet Salad, Arugula, Feta Cheese, Mint, Rice Wine Vinaigrette
Zephyr Chop House Salad, Iceberg, Cherry Tomatoes,
Hard Egg, Avocado, Balsamic Caramelized Pearl Onion,
Carrot Curls, Citrus Herb Vinaigrette

Soup

Roasted Butternut Squash and D' Anjou Pear Bisque, Brioche Croutons
Fruits de mer Chowder, Oyster crackers

Chilled Display

House Brined Shrimp Cocktail, Lemon Wedges, Cocktail Sauce
Snow Crab Claws, Tabasco, Smoked & Pastrami Salmon, Capers,
Dice Red Shallots, Hard Boiled Egg
Assorted Mini Bagels, Plain and Herb Cream Cheese Schmear

Carving Station

Cider Brined Roasted Tom Turkey, Natural Gravy, Cranberry Orange Marmalade,
Slow Roasted Herb Encrusted Prime Rib, Au Jus
Grain Mustard, Horseradish Cream and Silver Dollar Rolls

Entrées

Orange Blossom Honey Glazed Pitt Ham, Mustard Bar, Sweet & Sour Sauce, Artisan Rolls
Seared Atlantic Salmon, Kabocha Squash Succotash, Citrus Gremolata

Sides

Steal Cut Oatmeal, Apple Wood Smoked Bacon and Sausage,
Spinach tomato goat cheese Frittata, Potato Hash with Peppers and Onions,
Silver Dollar Blueberry Pancakes and Maple Syrup
Caramelized leek Quiche, Yukon Whipped Potatoes, Cornbread Stuffing,
Gluten Free Pasta with Roasted Fall Squashes and Brown Butter Sage Sauce
Green Bean Wild Mushroom Casserole with fried onions, Sweet Potato Au Gratin

Dessert

Pastry Chef's Selection of Festive Holiday Sweets

\$63 Adults
\$31.50 for Children 12 and under
Complimentary for Children 5 and under
Price does not include tax & gratuity
Call 617-492-1234 to make your reservation