

Thanksgiving Champagne Brunch Menu
Mission Inn Restaurant
Piano Entertainment

10am-3pm

Thursday, November 28, 2024

Morning Favorites

- *Traditional Eggs Benedict, Canadian Bacon, Poached Egg, Fresh Hollandaise*
 - *Breakfast Potatoes, Rosemary Essence, Brown Butter*
 - *Smoked Applewood Bacon & Cinnamon Apple Sausage*
 - *Fluffy Scrambled Eggs*

From The Griddle

- *Belgian Waffles, Chocolate Shavings, Fresh Berries, Vermont Maple Syrup*
 - *Buttermilk Pancakes, Peach Compote, Whipped Cream*

Chef Prepared Omelet Station

- *Cheddar, Mozzarella Cheese*
 - *Bacon Bits*
 - *Diced Ham*
 - *Diced Tomatoes*
 - *Diced Onions*
 - *Spinach*
 - *Sliced Mushrooms*
 - *Sliced Black Olives*
 - *Jalapeños*
 - *Bell Peppers*
 - *Guacamole*
 - *Pico de Gallo, Salsa*

Assorted Chilled Salads

- *Farmers Market Salad Bar, Baby Frisee, Baby Spinach, Romaine Hearts, Garbanzo Beans, Toasted Walnuts, Grape Tomatoes, English Cucumbers, Hearts of Palm, Crumbled Blue Cheese, Grated Parmesan Cheese, Chef's Selection of Dressing*
 - *Roasted Butternut and Plump Raisin Salad, Honey-Herb Dressing*
- *Chilled Cheese Tortellini, Poached Asparagus, Roasted Peppers, Basil, Tomato Vinaigrette*
- *Antipasto Salad, Bocconcini Mozzarella, Parsley, Roasted Garlic Balsamic Olive Oil*

Cold Offerings

- *Seasonal Fresh Fruits, Assorted Melons, Seedless, Grapes and Strawberries*
 - *Assortment of Domestic & Imported Cheeses:*
President Brie, Montrachette Goat Cheese, Gorgonzola, Havarti, Smoked Gouda, Muenster, Garlic Herb Boursin

• Assortment of Charcuterie:
Tuscan Salami, Cappacola, Soprasetta, Gherkins, Assorted Olives, Whole Grain Mustard

Fresh from the Sea

- *Iced Gulf Shrimp & Snow Crab, Cocktail, Louie Sauce, Lemon Wedges*
- *Norwegian Smoked Salmon with Traditional Condiments, Assorted Bagels*
 - *Herb Crusted Smoked Trout*
 - *New Zealand Mussels,*
 - *Salmon Ceviche*

Hot Entrées

- *Slow Roasted Turkey, Maple Butter Glazed Yams, Apple Sage Stuffing, Herb Gravy*
- *Braised Natural Beef Brisket, Caramelized Root Vegetables, Roasted Shallot, Natural Jus*
- *Herb Rubbed Canadian King Salmon, Roasted Corn and Potato Succotash, Charred Leek, Beurre Blanc*
 - *Blackened Pork Loin, Almond Dried Apricot Rice, Brown Sugar Demi*

Chef's Starch and Seasonal Vegetable

- *Garlic Mashed Potatoes, Parsley*
- *Seasonal Assortment of Vegetables*

Carving Station

Chef's Carved Meats

- *Herb Roasted Prime Rib, Horseradish Cream, Au Jus*
- *Honey Glazed Virginia Ham, Whole Grain Mustard*
- *Roasted Rack of Lamb, Mint Jelly*

Children's Menu

- *Chicken Fingers with Barbecue Sauce*
 - *Miniature Pepperoni Pizzas*
 - *Macaroni and Cheese*
- *Chopped Iceberg, Shredded Carrot, Ranch*
 - *Chocolate Chip Cookies & Brownies*

Dessert Buffet

A Selection of House Made Cakes & Pastries to include

- *Opera Cake, Mini Mousse Cakes, Cappuccino Cups, Lemon Horns, Chocolate Éclairs, Fresh Rosemary Apple Tart, Lemon Tarts, Mini Crème Brulee, Apple Pie, Pumpkin Pie, Pecan Pie*

*Adults: \$95 plus gratuity & tax • Children: (Ages 3-11) \$47 plus gratuity & tax
Children under 3 complimentary*

Prepayment required with 72 hour cancellation policy