THANKSGIVING

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 OMLET 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 | kalamata olives | crumbled bleu cheese
  grated parmesan cheese | chef’s selection of dressing

  Saffron Penne Pasta
  baby arugula, pancetta, blistered tomato, herb aioli

  Roasted Vegetable Salad
  fresh thyme, roasted garlic, olive oil

  Baby Artichoke Salad
  kalamata olives, hearts of palm, roasted red pepper, balsamic essence

  Cold Offerings
  Seasonal Fresh Fruits
  assorted melons | seedless grapes | strawberries

ASSORTMENT OF DOMESTIC AND IMPORTED CHEESES
  president brie | montrachette goat cheese | gorgonzola | havarti
  smoked gouda | muenster | garlic herb boursin

Kelly & Duane Roberts, Keepers of the Inn
20% gratuity will be added for all buffet purchases
*Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server, if you have any food allergies.
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ASSORTMENT OF CHARCUTERIE
- tuscan salami
- cappacola
- soprasetta
- gherkins
- assorted olives
- whole grain mustard

FRESH FROM THE SEA
- Shrimp + Snow Crab Cocktail
  - louie sauce, lemon wedges

Norwegian Smoked Salmon with Traditional Accoutrements
- assorted bagels, smoked trout

New Zealand Mussels | Bay Scallop Ceviche | Bay Shrimp Ceviche

HOT ENTREES + SIDES
- Slow Roasted Turkey
  - maple butter glazed yams, apple stuffing, herb gravy
- Grilled Skirt Steak
  - roasted fingerling potatoes, port demi glaze
- Seared Salmon
  - rice pilaf, rose champagne cream sauce
- Fruit Compote Stuffed Pork Loin
  - fig demi sauce
- Garlic Mashed Potatoes + Seasonal Vegetable

CHEF’S CARVED MEATS
- Herb Roasted Prime Rib
  - horseradish cream, au jus
- Pineapple Glazed Baked Ham
  - with whole grain mustard
- Roasted Leg of Lamb
  - with mint jelly

CHILDREN’S MENU
- chicken fingers with barbecue sauce
- miniature pepperoni pizzas
- macaroni and cheese
- chopped iceberg salad
- chocolate chip cookies & brownies

DESSERT BUFFET
Selection of House Made Cakes & Pastries
- opera cake
- mini mousse cakes
- cappuccino cups
- lemon horns
- chocolate eclairs fresh
- rosemary apple tart
- lemon tarts
- mini crème brulee
- assorted cakes and breads

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