

# 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 | monterchette 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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