

POINT ROYAL

Thanksgiving Brunch

Thursday, November 23 | 12:00-4:00pm

\$85 PP Adults | \$25 PP Children | Complimentary For Children Under 2

CHILLED

Shrimp Cocktail | Snow Crab Claws | Spicy Remoulade | Cocktail Sauce
Smoked Lomi Salmon | Onion Confiture
Deviled Eggs | Maple Bacon
Roasted Pumpkin & Potato Salad
Shaved Brussels Sprouts Slaw
Orzo | Dried Fruits | Chervil Vinaigrette
Baby Gem | Pickled & Raw Vegetables | Assorted Dressings

MAIN

Butternut Squash Bisque | Spiced Pepitas | Toffee Foam
Butter-Basted Tom Turkey | Brandy Pan Gravy | Cranberry & Apple Relish
Local Honey Glazed Ham | Charred Pineapple Chutney
Sausage Sage Corn Bread Stuffing | Cajun Butter
Sweet Potato Casserole Gratin | Toasted Pecans
Green Bean Almandine | Toasted Almond Butter
Buttery Mashed Potatoes

CARVING / PASTA

Herb-Crusted Ribeye of Beef | Mushroom Demi
Salmon Wellington | Citrus Beurre Blanc
Mac & Cheese | Toasted Garlic Crumbs
Soft Dinner Rolls

SWEETS

Pumpkin Crème Brûlée | Caramel Apple Cheesecake
Tropical Torte | Spiced Pumpkin Pie
Bittersweet Chocolate Flourless Crèmeux
Apple Pie | Chocolate Hazelnut Quiche
Pear Blueberry Cobbler | White Chocolate Raspberry Trifle
Sweet Potato Cupcake | Cranberry Swirl Cheesecake Bar
Honey Candied Pecan Tartlet | Assorted Pastries