



Thanksgiving Dinner Buffet

SOUP

Roasted Cauliflower & Local Pumpkin Bisque
Ginger Oil, Fresh Herbs

SALAD

Local Farmers Market Salad
Spinach, Bibb Lettuce, Heirloom Tomatoes, Cucumbers, Mango,
Beets, Carrots, Toasted Coconut, Toasted Pistachios, Candied Pecans,
Sundried Cranberries, Sunflower Seeds

DRESSING

Balsamic Vinaigrette, Caesar Dressing, Mango Pineapple Vinaigrette,
Maple Mustard Vinaigrette

ACTION STATIONS

Pan Seared Sea Scallops
Butternut Squash Puree, Fried Leeks, Balsamic Drizzle
Braised Short Ribs
Wild Mushroom Risotto, Rosemary Demi Glaze, Crispy Shallots
Oven Roasted 5 Spice Salmon
Lemon - Grass Ginger Beurre Blanc

CARVING STATIONS

Herb Roasted Turkey
Sage Gravy, Cranberry Sauce
Pit Fired Roasted New York Strip
Stilton Cream Sauce
Cruzan Pineapple Rum Glazed Ham
Grilled Pineapple, Local Honey

SIDES

Buttery Whipped Mash Potatoes, Homemade Classic Stuffing, 5 Cheese Bake
Mac, Candied Sweet Potatoes, Herb Jasmine Rice, Steamed Garden Vegetables,
Grilled Asparagus

DESSERTS

Chef's Selection

\$85 PER PERSON/ \$38 CHILDREN 12 AND UNDER
PLEASE NOTE, GRATUITY IS NOT INCLUDED