Ben Paris

THANKSGIVING BUFFET

95

MAINS

Oven Roasted Turkey
mixed white & dark meat (GF)

Prime Rib Carving Station
red wine demi or horseradish cream sauce, herbs (GF)

King Salmon
rice pilaf, lemon, dill crème fraiche (GF)

Mushroom Risotto
rice pilaf, lemon, dill crème fraiche (GF, V)

SMALLS

Kale Caesar
parmesan roasted squash,
shaved parmesan, sunflower seeds (V)

Bitter Greens Salad
honey mustard vinaigrette, apples, avocado,
pomegranate arils, blue cheese crumbles
toasted walnuts & pepitas (V)

Roasted Baby Carrots & Parsnips
butter, herbs, miso maple glaze (VG)

Butternut Squash Soup
curry croutons (V)

Fried Brussel Sprouts
grain mustard vinaigrette, fried onions (V, GF)

Shrimp Cocktail
lemon, cocktail sauce

SIDES

focaccia & rosemary stuffing (VG)

mashed potatoes with garlic & butter

dinner rolls with whipped herb butter

cranberry sauce (VG)

black pepper & herb gravy

DESSERT

Pumpkin Cakes
swiss meringue & candied pumpkin seeds

Pecan Bars
chantilly cream

Apple Pie Hand Pies
powdered sugar

GF - GLUTEN FREE V - VEGETARIAN VG - VEGAN

Consuming raw or undercooked meat, poultry, shellfish, or egg may increase your risk of food-borne illness. A 20% taxable service charge will be added to all items - 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.