

Copperleaf

Restaurant & Bar

THANKSGIVING GRAND BUFFET

GRAND SEAFOOD BUFFET & MASTER OYSTER SHUCKER

Poke, Marinated Mussels, Snow Crab Legs, Poached Wild Prawns, Fresh Shucked Oysters

Pickled vegetables & sweet onions, remoulade, cocktail sauce, mignonette and fresh Lemon

HANDCRAFTED GRAZING TABLE

Selections of Cured Meats & Artisan Cheese

Seasonal Fruits, Preserves, Harvest Focaccia & Crackers

House Smoked Salmon Crostini

Capers, cream cheese, red onion

Vegetable Crudites

Carrot, cucumber, radish, cherry tomato, fennel, endive, green goddess

SALADS

Classic Caesar

Romaine hearts, garlic croutons, white anchovy dressing

Cranberry-Apple Salad

Lacinato kale, sheep's milk feta, candied pecans, pickled red onions

Roasted Squash and Marinated Tofu Salad

Pomegranate seeds, pumpkin seeds, tamarind vinaigrette

Roasted Vanilla Spiced Pear

Treviso, endives, fris  e, hazelnuts, fig vinaigrette

Auntie's Pasta Salad

Heirloom beans, sun-dried tomatoes, artichoke, mozzarella, spinach, peppers, olives, parmesan

CHEF CARVED MEATS

NW Roasted Prime Rib Roast, Au Jus, Horseradish Cr  me

Warm thyme rolls & sweet cream butter

Mary's Organic Slow Roasted Turkey Breast

House brined, butter basted, with whipped potatoes, sage giblet gravy, cranberry chutney

THE SIDES

Classic Stuffing

Celery, onion, thyme

Confit Of Sweet Potato

Burnt sugar, pickled chanterelle mushroom

Green Bean Casserole

Roasted garlic, maitake mushroom, fried onion

Root Vegetable Gratin

Olive oil, thyme, nutmeg, parmesan cream

SWEET TREATS

Pumpkin Pie

Apple Galette

Cookies

Fresh Fruit

Vanilla Ice Cream



*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of foodborne illness.

A 20% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.