

# THANKSGIVING GRAND BUFFET

## GRAND SEAFOOD BUFFET & MASTER OYSTER SHUCKER

Smoked Salmon, Brook Trout, Green Lip Mussels, Snow Crab Claws, Poached Wild Prawns, Fresh Shucked Oysters

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

## HAND CRAFTED GRAZING TABLE

Massive Selections of Cured Meats & Artisan Cheese Selection of Fresh & Grilled Vegetables & Spreads Seasonal Fruits, Jams & Inspired Flat Breads, Focaccia & Crackers Warm Smoked Salmon & Artichoke Dip

Capers, cream cheese, red onion, crostini

**Vegetable Crudites** 

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

#### SALADS

## Classic Caesar

Romaine hearts, garlic toast, white anchovy dressing

#### **Apple-Fennel Salad**

Lacinato kale, sheeps milk feta, pecans, pickled red onions

#### **Market Greens**

Pomegranate seeds, walnut, fine herb vinaigrette

## Roasted Vanilla Spiced Pear

Rogue River blue cheese, treviso, endives, frisée, candied pumpkin seeds, sweet & sour honey vinaigrette

## **Greens & Grains Power Slaw**

Quinoa, bulgur wheat, garbanzo beans, edamame, red cabbage, turmeric vinaigrette

## CHEF CARVED MEATS

## RR Ranch Roast Beef Striploin, Au Jus, Horseradish Crème

Warm thyme rolls & sweet cream butter

### Mary's Organic Slow Roasted Turkey Breast

House brined, butter basted, with sage giblet gravy, house made parker rolls, cranberry chutney

# THE SIDES

#### Classic Hazelnut Stuffing

Celery, onion, thyme

## **Confit Of Sweet Potato**

Maple brussels sprouts, chanterelle mushroom, pickled mustard seeds

## Green Bean Casserole

Bechamel, parmesan reggiano, maitake mushroom, fried onion

# Fall Root Vegetable Gratin

Olive oil, thyme, nutmeg, tarragon

## Herb Panisse

Honey & harissa roasted carrot



Apple Strudel
Pumpkin Pie
Assorted Tarts, Cookies & Brownies

