

Copperleaf

Restaurant & Bar

THANKSGIVING GRAND BUFFET

GRAND SEAFOOD BUFFET & MASTER OYSTER SHUCKER

Poke, Smoked Trout, Marinated Mussels, Snow Crab Legs, Dungeness Crab Fresh Rolls, Smoked Scallops, Poached Wild Prawns, Fresh Shucked Oysters

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

HAND CRAFTED GRAZING TABLE

Selections of Cured Meats & Artisan Cheese

Selection of Fresh & Grilled Vegetables & Spreads

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, sheeps 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, frisée, 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 Crème

Warm thyme rolls & sweet cream butter

Mary's Organic Slow Roasted Turkey Breast

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

THE SIDES

Classic Hazelnut Stuffing

Celery, onion, thyme

Confit Of Sweet Potato

burnt parmesan meringue, pickled chanterelle mushroom

Green Bean Casserole

maitake mushroom, fried onion

Root Vegetable Gratin

Olive oil, thyme, nutmeg, tarragon

Herb Panisse

Honey & harissa roasted carrot

SWEET TREATS

**PSL Creme Brulee, assorted cookies
and fruit**

Pumpkin Pie

Apple Galette

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.