



## *Thanksgiving Brunch 2019*

*California Field Greens with our Signature Dressings  
Traditional Caesar Salad  
Chefs Selection of Four Composed Salads*

*Raw Vegetable Crudités with Herbed Crème Dip  
Chefs Antipasti Display  
European Charcuterie Platter*

*Import & Domestic Cheese Board with Crackers  
Fresh Sliced Seasonal Fruit & Berries  
Selection of Smoked and Cured Fish  
Shellfish Display featuring Crab Legs, Poached Shrimp, and Shellfish*

*Carved Prime Rib of Beef Pan Au Jus  
Herb Roast Turkey (GF)  
Pan Gravy and Apple Cranberry Stuffing  
Cranberry Maple Crème Salmon (GF)  
Cheese Ravioli with Butternut Squash Crème (V)  
Whipped Potato and Roast Vegetables*

*Chef's Design Your Own Omelette Station  
Traditional Eggs Benedict & Smoked Salmon Eggs Benedict, Sauce Hollandaise  
Cheddar Scrambled Eggs & Miniature Hash brown Pattie  
Strip Bacon, Traditional Pork Sausages and Ham  
Buttermilk Pancakes and Cinnamon Sugar Waffles*

*Bakers Selection of Sweet and Savory Breakfast Pastries  
Our Pastry Chefs Assortment of Homemade Cakes, Flans, Mousses, Custards, Pies, Warm  
Bread Pudding  
Tartlets, Individual & Celiac Friendly Desserts*

*Fresh Fruit Juices  
100% Arabica Regular & Decaffeinated Coffee and Herbal Tea*