

**Thanksgiving Brunch 2022**

Field Greens with our Signature Dressings

Traditional Caesar Salad

Chefs Selection of Four Composed Salads

Raw Vegetable Crudités with Herbed Crème Dip

Chefs Mediterranean Olives and Pickles

European Charcuterie Platter

Import & Domestic Cheese Board with Crackers

Fresh Sliced Seasonal Fruit & Berries

Selection of Smoked and Cured Fish

Cocktail Shrimp

Carved Striploin of Beef Pan au Jus

Herb Roast Turkey (GF)

Pan Gravy and Apple Cranberry Stuffing

Maple Crème Salmon (GF)

Cheese Ravioli with Butternut Squash Crème (V)

Whipped Potato and Roast Vegetables

Chef’s Design Your Own Omelet Station

Traditional Eggs Benedict & Florentine Eggs Benedict, Sauce Hollandaise

Cheddar Scrambled Eggs & Hash brown

Strip Bacon, Traditional Pork Sausages and Ham

Waffles and French Toast

Bakers Selection of Sweet and Savory Breakfast Pastries

Our Pastry Chefs Assortment of Homemade Cakes, Flans, Mousses, Custards, Pies,

Tartlets, Individual & Celiac Friendly Desserts

Fresh Fruit Juices

100% Arabica Regular & Decaffeinated Coffee and Herbal Tea

$39