



Thanksgiving Buffet Menu

Thursday, November 22nd 2018 from 1:00pm – 8:00 pm
Live Entertainment

APPETIZERS

Spanish Antipasti, Chorizo & Figs, Tortilla Español, Pan Tomato, Jamon & Cheese Croquettes, Boquerones
Assorted Charcuteries, Sopressata, Mortadella, Lonza, Fuet, Salichon de Vic, Sobrasada, Nduja, Speck, Jamon Serrano, Bentons Ham,
House-Made Picked Vegetables & Assorted Mustards
Pâté en Croûte, Cornichons, Whole Grain Mustard, Pickled Red Onions
Foie Gras Parfaits, St. Germain & Quince

LOCAL & IMPORTED ARTISINAL CHESES

Humboldt Fog, Aged Gouda, Point Reyes Blue, 6-Month Manchego, Brillant-Savarin Triple Cream Brie, Valdeon, Idiazabal,
Delice de Bourgogne, Bellwether Farms Carmody, Drunken Goat, Mahon, Fourme d' Ambert
Olive Oil Crostini & Artisanal Breads, French Apricot & Prune Marmalades

SALADS

Caesar Salad, Creamy Dressing, Brioche Croutons, Parmesan Cheese
Little Gem Lettuces, Point Reyes Blue Cheese, Bentons Bacon, Cured Tomatoes
Organic Field Greens & Herb Salad, Crispy Shallots, Hearts of Palm, Green Goddess Dressing
Roasted Cauliflower Salad, Sultanas, Pine Nuts, Agrodolce

NY BAGEL & SMOKED FISH STATION

Catskill Smoked Salmon, Catskill Fresh Gravlox, Pastrami Style Cured Salmon, Smoked Brook Trout,
Smoked Wild Sturgeon, Peppered Mackerel, Smoked Sable Fish & Jumbo Shrimp Cocktail Display
Served with Capers, Red Onion, Crème Fraîche & Lemon Wedges, Assorted Spreads, Whitefish Salad, Egg Salad, NY Style Petite Bagels

CHEF ATTENDED STATIONS

CHILLED SEAFOOD & OYSTER STATION

Local Oysters on the Half Shell House-Made Mignonettes
Stone Crab Claws, Chilled Mussels, Saffron Aioli
American "Transmountanus" White Sturgeon & Trout Caviars, Toast Points & Buckwheat Blinis

CARVING STATION

"Diestel" Organic Herb & Garlic Butter Infused Slow Roasted Turkey
House-Made Gravy, Cranberry Sauce & Stuffing
Calvados Drunken & Glazed Roast Suckling Pig
Braised Spiced Red Cabbage, Caramelized Apples, Fried Brussels Sprouts

Salt Crusted Halibut

Whole Halibut, Sauce Creole



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ENTRÉES

Organic Pumpkin Risotto, Black Truffle, Parmesan Shell

Braised Spaghetti Squash, A la Puttanesca

Stuffed Clams & Clams Casino

Oysters Rockefeller

Shrimp & Anson Mills Grits

VEGETABLES & SIDE DISHES

Pommes Robuchon

Candied Yams, Sumac, House-Made Spiced Marshmallow

Southern-Style Greens

Truffle Mac & Cheese Gratin

Fricassee of Local Foraged Mushrooms

ASSORTMENT OF ORGANIC WOOD FIRE BREADS

Sourdough and Walnut Baguettes, Country Wheat, French Style Bâtards, Sesame Seed Crusted Semolina Loaves

DESSERTS & CONFECTIONS

Cappuccino Chouquettes

Pine Nut Gingerbread Tosca

Maple Walnut Chocolate Miniature Pies

Almond & Orange Marmalade Petits Fours

Valencia Orange Curd Fresh Fruit Tartlets

Valrhona Salted Caramelia Chocolate Mousse

S'mores Milk Chocolate Cheesecake, Graham Crust

Golden Delicious Apple Charlotte, Cinnamon Crème Fraîche

Organic Valrhona Oriado Chocolate Mousse Bombe, Cacao Shortbread

Azelia Hazelnut Chocolate Panna Cotta, Frangelico Chantilly, Hazelnut Croquante

Local Organic House Made Pumpkin Custard Tart, Maple Whipped Cream, Candied Pepitas

Cinnamon Rice Pudding, Cranberry Gelée, Cinnamon White Chocolate

Quince & Dried Currant Gingersnap Tartlets, Brown Sugar Streusel

Sweet Potato Trifle, Pecan Joconde, Toasted Marshmallow

Beaujolais Pear & Almond Frangipan Tarte Feuilletée

Concord Grape, Strawberry Pomegranate & Green Apple Pâte De Fruits

Ginger Pumpkin, Black Tea Honey, Red Currant Coconut, Salted Caramel Mocha Macaron

Executive Chef – Marcellus Coleman, Executive Sous Chef – Jared Reeves,

Executive Pastry Chef – Dave Blom, Banquet Chef – Uriel Ortiz

\$135 per person, \$50 for children 6-12 years, complimentary for children 5 and under. 20% service charge & sales tax not included.

For reservations please phone 707-939-2407

