

Thanksgiving Brunch

November 23, 2017

Seating Times: 10:30 a.m. | 11:00 a.m. | 1:30 p.m. | 2:00 p.m.

\$110 per adult | \$55 per child (5-12 years of age)

BREAKFAST DISPLAY

Applewood Smoked Bacon (GF)	Assorted Danish Pastries, Mini Muffins and Croissants
Country Pork Sausage (GF)	Chocolate Hazelnut Beignets
Chicken Apple Sausage (GF)	Assortment of Smoked Salmon Served with Bagels,
Eggs Benedict Florentine	Traditional Condiments and Flavored Cream Cheeses
Three Cheese & Egg Biscuits	Seasonal Sliced Fruits and Berries
Granola Parfaits	

WAFFLE & PANCAKE STATION

Traditional Waffles and Pancakes Served with Berries, Berry Compote, Chocolate Sauce, Maple Syrup, Powdered Sugar and Whipped Cream

OMELET STATION

Your Choice of Eggs, Egg Whites, or Egg Beaters. Toppings include Mushrooms, Peppers, Onions, Asparagus, Spinach, Tomatoes, Crab Meat, Ham, Bacon, Cheddar, Mozzarella and Swiss Cheeses

APPETIZERS DISPLAY

Ahi Tuna Tartar with Avocado and Wonton Crips	Harvest Squash with Crisp Duck Prosciutto (GF)
Antipasta Kebobs (GF)	Raw Vegetable Cocktail with Ranch Dip (GF)
Assorted Country Pate with Fig Compote (GF)	Roasted Asparagus with Sun-dried Tomato Vinaigrette (GF)
Assorted Salami and Cured Meats (GF)	Roasted Beet with Blue Cheese Dressing (GF)
Avocado Deviled Eggs (GF)	Roasted Fennel & Endive with Olive Tapenade (GF)
Butternut Squash with Pine Nuts & Golden Raisins (GF)	Shaved Austrian Speck (GF)
Compressed Watermelon with Goat Cheese (GF)	
Field Green Martini with Tomatoes & Cucumbers served with Italian, Ranch or Blue Cheese dressing (GF)	

SEAFOOD STATION

Snow Crab Claws with Brandy Sauce (GF)
Freshly Shucked Oysters with Mignonette Sauce (GF)
Lobster & Shrimp Cocktail with Sauce Américain (GF)
Pesto Marinated Mussels (GF)
Poached Gulf Shrimp with Cocktail Sauce (GF)

RESERVATIONS REQUIRED.
(202) 628-9100

Gluten Free (GF)

Prices are subject to a 21% gratuity and 10% tax. Bottomless Sparkling Wine included in the price for adults. Supplementary wine list available.

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CHEESE TABLE

Local and Imported Cheeses served with Honey Comb, Preserves and Artisanal Breads

CARVING STATION

Plank Roasted Salmon with Dill Mayonnaise (GF)
Roasted Free Range Turkey with Cranberry & Pecan Stuffing
Roast of Prime Rib served with Horseradish and Grain Mustard (GF)

PASTA STATION

Sautéed Scallops with Pasta on Orecchiette Pasta
Tossed Caesar Salad in Parmesan Wheel

HOT DISPLAY

Baked Macaroni & Cheese
Butternut Squash Bisque en Croute
Crisp Roasted Chicken Breast on Forged Mushrooms (GF)
Glazed Carrots with Golden Raisins (GF)
Sweet Potato Soufflé

CHILDREN'S BUFFET

Lightly breaded Chicken Tenders
Macaroni & Cheese
Pan Seared Salmon (GF)
Pasta with Tomato Sauce
Steamed Broccoli & Carrots

DESSERT DISPLAY

Assorted Chocolate & Fruit Mousse-Filled Verrines
Assorted Pralines
Baked Chocolate Cream Pie
Cassis Red Currant Mousse Cake
Chocolate Dipped Strawberries (GF)
Cinnamon Crème Brûlée (GF)
Cranberry Crumb Squares

Fresh Berries with Citrus Sabayon (GF)
French Macarons (GF)
Miniature Chocolate Pecan Tarts
Miniature Pumpkin Tarts
Pumpkin Cheesecake Bites
Tropical Mango Mousse Cake

DESSERT ACTION STATION

Bananas Foster Flambé (GF) served with Vanilla Ice Cream

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