



Thanksgiving Brunch

Bakery

Butter Croissants, Muffins

Freshly Baked Breads:

Rye, Wheat, Sourdough, Cinnamon Raisin, Multi-Grain

Farmhouse Butter, Preserves, Honey, Marmalade

Juices

Freshly Squeezed Orange and Grapefruit

Apple, Cranberry

Avocado Toast Station

Toasted Country Bread, Mashed Avocado, Sliced Tomato

Cucumber, Red Onion

Fish Crudo Station

Willard House-Smoked Salmon, Hamachi Crudo

Mini Assorted Bagels, Cream Cheese

Traditional Garnishes and Condiments



Charcuterie and Cheese

Prosciutto di Parma, Coppa, Soppressata, Salame Felino

Pate de Campagne, Bresaola, Dry Chorizo

House-Made Pickled Vegetables, Roasted Garlic Cloves

Selection of Mustard, Baguette Croutons

Bûcheron Goat Cheese, Gorgonzola Picante Blue

French Brie, Gruyere, Smoked Gouda, Aged Cheddar

Selection of Crackers, Bread Sticks, Mini Fusette

Salad Station

Mesclun Greens, Watermelon Radishes, Cucumber Noodles

Champagne Vinaigrette

Roasted Butternut Squash

Salted Pepitas, Crumbled Goat Cheese

Maple Vinaigrette

Red and Green Baby Romaine, Fried Capers

Parmesan, Miniature Croutons

Caesar Dressing

Macaroni Pasta Salad

Elbow Pasta, Pickled Vegetables, Ham



Seafood Station

Oysters on the Half Shell, Lobster Tails, Prawns

Crab Claws, Snow Crab Legs

Cocktail Sauce, Tartar Sauce, Red Pepper Remoulade

Classic Mignonette, Cognac Mousseline

Lemon and Lime Wedges, Tabasco Selection

Breakfast Station

Classic Eggs Benedict

Toasted English Muffin, Canadian Bacon, Poached Egg

Hollandaise Sauce

Create your Own Omelet

Mushrooms, Peppers, Tomatoes, Onions, Bacon, Black Forest Ham

Spanish Chorizo, Crab Meat, Cheddar, Swiss, Pepper Jack

Scrambled Eggs

Applewood Smoked Bacon

Chicken Sausage

Breakfast Potato Medley



Soup Station

Butternut Squash Bisque

Mascarpone, Amaretto Cookies

New England Clam Chowder

Saltine Crackers

Carving Station

Roasted Herb-Marinated Turkey, Twice-Cooked Turkey Thigh

Classic Gravy with Giblets, Orange-Scented Cranberry Sauce

Slow-Roasted Prime Rib

Horseradish Cream, Assorted Silver Dollar Rolls

Baked Ham

Grand Marnier Apricot, Honey Gloves, Rum Pineapple Glaze

Dill and Honey Mustard Glazed Salmon Fillet

Beurre Blanc Sauce



Sides

Roasted Root Vegetables

Green and Wax Beans Braised in Tomato Sauce

Mashed Potatoes

Marshmallow Sweet Potato Gratinée

Desserts

Assorted Chocolate and Fruit Mousse Filled Verrines

Chocolate Cups with Milk Chocolate Mousse

Miniature Chocolate Pecan Tart

Assorted French Macarons

Pumpkin Cheesecake Bites

Miniature Pumpkin Pie

Cinnamon Crème Brûlée

Raspberry Mousse Cake

Baked Chocolate Cream Pie

Tropical Mango Mousse Cake

Fresh Berries with Citrus Sabayon

Chocolate Dipped Strawberries

Lemon Meringue Tart

Petit Four Sec Cookies

Assorted Pralines

Fresh Fruit Tart

Mini Brownies

Assorted Cookies



Kid's Table

Mini Cheeseburgers

Mini Turkeyburgers

Fried Chicken Fingers with Honey Mustard

Cheese, Celery, Rainbow Carrot Sticks

Mini Corn Dog Bites

Fresh Fruit Platter

Curly Fries

\$195 per person, includes Bottomless Mimosa, Bellini, and Bloody Mary
\$85 per Child (5-12 years old) Complimentary for children 4 years and under
All prices are subject to a 24% service charge and a 10% sales tax

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness