



Thanksgiving Brunch

Bakery

**Assorted Viennoiserie, Muffins
Freshly Baked Breads:
Rye, Wheat, Multi-Grain
Farmhouse Butter, Preserves, Honey, Marmalade**

Juices

Freshly Squeezed Orange Juice, Apple Juice, Cranberry Juices

Breakfast Station

Classic Eggs Benedict

Toasted English Muffin, Canadian Bacon and Poached Egg
Hollandaise Sauce

Create your Own Omelet

Mushrooms, Peppers, Tomatoes, Onions, Bacon, Black Forest Ham
Spanish Chorizo, Crab Meat, Cheddar, Swiss, Pepper Jack

Buttermilk Pancake

Pumpkin Spiced Whipped Cream, Vermont Maple Syrup

Scrambled Eggs

Applewood Smoked Bacon

Chicken Sausage

Breakfast Potato Medley



Fish Crudo Station

Willard House-Smoked Salmon, Hamachi Crudo

Mini Assorted Bagels, Cream Cheese
Traditional Garnishes and Condiments

Avocado Toast Station

**Toasted Country Bread, Mashed Avocado, Sliced Tomato
Cucumber, Red Onion, Crispy Bacon**

Charcuterie and Cheese

Prosciutto di Parma, Coppa, Soppressata, Salame Felino

Pâté de Campagne, Bresaola, Dry Chorizo

House-Made Pickled Vegetables, Roasted Garlic Cloves
Selection of Mustard, Baguette Croutons

Selection of Bûcheron Goat Cheese

Gorgonzola Picante Blue Cheese, French Brie

Gruyere Cheese, Smoked Gouda, Aged Cheddar

Selection of Crackers, Bread Sticks, Mini Fusette

Seafood Station

Oysters on the Half Shell, Lobster Tails, Prawns

Crab Claws and Steamed Top neck clam

Cocktail Sauce, Tartar Sauce, Red Pepper Remoulade

Classic Mignonette, Cognac Mousseline

Lemon and Lime Wedges, Tabasco Selection



Salad Station

Mesclun Greens

Watermelon Radishes and Cucumber Noodles

Champagne Vinaigrette

Roasted Butternut Squash, Frisee

Candied Pecan and Crumble Goat Cheese

Maple Vinaigrette

Artisan Baby Romaine, Fried Capers

Parmesan and Miniature Croutons

Caesar Dressing

Red and White Quinoa Salad

Dry Cranberries, Baby Arugula

Citrus Vinaigrette

Carving Station

Roasted Herb-Marinaded Turkey and Twice Cooked Turkey Thigh

Classic Gravy with Giblets, Orange Scented Cranberry Sauce

Slow Corn Bread Stuffing and Garlic Herb Stuffing

Slow Roasted Prime Rib

Horseradish Cream with Assorted Silver Dollar Roll

Baked Ham

Grand Marnier Apricot, Honey Gloves, Rum Pineapple Glaze

Dill and Honey Mustard Glazed Salmon Fillet

Beurre Blanc Sauce



Vegetarian Station

Vegan Sweet Potato Shepherd's Pie
Maple Roasted Heirloom Carrot and Brussel Sprouts
Classic French Bean
Mashed Potato
Marshmallow Sweet Potato Gratinée

Soup Station

Butternut Squash Bisque
Mascarpone, Amaretto Cookies

Turkey and Corn Chowder
Dried Cranberries Muffins

Kid's Table

Mini Cheeseburgers
Mini Turkey and Cranberry Sandwich
Fried Chicken Fingers with Honey Mustard
Mac & Cheese
Curly Fries
Cheese, Celery & Rainbow Carrot Sticks
Assorted Sliced Fruits and Berries



Desserts

Assorted Chocolate and Fruit Mousse Filled Verrines

Assorted French Macarons

Pumpkin Cheesecake Bites

Cinnamon Crème Brûlée

Raspberry Mousse Cake

Assorted Pralines

Petit Four Sec Cookies

Fresh Berries with Citrus Sabayon

Chocolate Dipped Strawberries

Chocolate Cup with Milk Chocolate Mousse

Lemon Meringue Tart

Fresh Fruit Tart

Thanksgiving Holiday Cookies

Thanksgivings Pie Station

Assorted Thanksgiving Pies

Pecan, Pumpkin and Apple Pies

Served with Classic Whipped Cream, Bourbon Whipped Cream

Toasted Almond, Maraschino Cherries, Chocolate Shaving, Streusel Crumble, Cinnamon Powder

Caramel Sauce, Oreo Crumble

Bottomless Champagne and Bloody Mary Bar

Veuve Clicquot Brut “Yellow Label”

Mimosas

Peach Bellinis

Bloody Mary

\$195 per person, includes Bottomless Mimosa, Bellini's and Bloody Mary

\$85 per Child (5-12 years old) Complimentary for children 4 years and under

All prices are subject to 25% service charge and 10% sales tax

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