



Thanksgiving Day Brunch

Thursday, November 23, 2017

11:00 AM – 4:00 PM

Adult 85.

Child (up to age 12) 35.



Beverages

Mimosa +25.

Perrier-Jouet Champagne +35.

Appetizer Buffet

Sushi Station*

chef's selection of rolls

vegetable rolls, spicy tuna, cucumber salmon and asparagus roll

eel nigiri

somen salad

rice noodle salad with fish cake, cucumber and sesame dressing

seaweed salad

Seafood Station*

stellar bay oysters, snow crab claws, and cocktail shrimp

served with mignonette, cocktail sauce, miso mustard sauce, lime and lemon wedges

Salad Station

pear, pecan and brie salad - pomegranate and balsamic vinaigrette

heirloom beet salad - heirloom beets, citrus fruits, goat cheese and white balsamic dressing

organic quinoa salad - strawberry, mint, cucumber and dates

heirloom tomato and buffalo mozzarella - blueberries, fig jam and balsamic glaze

roasted butternut squash salad - arugula, sesame and honey vinaigrette

roasted beet salad - dijon mustard, gherkins, capers and hard-boiled eggs

shrimp and scallop ceviche* - lemon marinated with tomatoes, onions, cucumbers, cilantro and jalapeño

Greek salad - fresh tomatoes, cucumbers, red onions, kalamata olives, feta cheese and lemon dressing

shrimp and mango salad - Thai curry dressing

mixed beans salad - haricot vert, yellow wax, kidney beans and edamame tossed in sesame-mirin dressing

vegetable crudités - Greek lemon yogurt and ranch dressing

charcuterie - serrano ham, salami, Mortadella and Chorizo with olives, gherkins and cocktail onions

gourmet cheese - soft and hard cheeses with apricot jam, fig cake and raincoat crisp wafers

smoked salmon - hickory smoked salmon with egg mimosa, capers and red onions

grilled vegetable platter - grilled seasonal vegetables with herbs oil

Carving Station*

slow cooked turkey

leg stuffed with porcini and black truffle

orange and cranberry compote

five-spice jus

sourdough, apple, Italian sausage, cherry and pecan stuffing

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked

Menus are subject to change at chef's discretion

Asian Station

dim sum

shrimp shu mai and BBQ pork bun, chicken pot sticker
Chinese red vinegar, XO sauce and pajeon sauce

Noodle and Soup Station

rice vermicelli and wonton noodles
kailan, beans sprout, shiitake and scallions
shrimp, fish cake, fish tofu, fish balls and crab meat

Traditional Indonesian Oxtail Soup
braised oxtail with star anise, cloves, black pepper and cardamom
hearty vegetables, green onions and fried shallots

Choice of Entrée

*Croissant Madame**

country ham, béchamel sauce and Gruyere cheese
served with sunny side-up egg
mesclun salad

*Hickory Smoked Salmon Scramble**

soft scrambled organic eggs with smoked salmon, goat cheese and chives
served with roasted potato “Parisienne”, grape tomatoes and choice of toast

*Egg Florentine with Smoked Bacon**

English muffin, double smoked bacon, creamed spinach, Bibb salad
Hollandaise sauce

*Roasted Marinated Certified Angus Tenderloin**

butternut squash gnocchi, tomato confit and Bourbon black pepper jus

Roasted Alaskan Halibut

Pine nuts and Sicilian pistachio crust, cherry bomb radish
herbs “Vichysoise”

Makhani

choice of chicken or cottage cheese
lentils, garlic naan and traditional accompaniments

Dessert Station

candied apple
cake pop assortment
caramelized white chocolate raspberry verrine
chocolate pear hazelnut verrine
apple, cherry, pumpkin and pecan pie
seasonal fruit tartlet
seasonal layered cake
cinnamon macarons
cheesecake and white chocolate cherry bread pudding

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked

Menus are subject to change at chef's discretion