

THANKSGIVING BRUNCH

\$225++ per person • \$85++ for children 5 - 12 years old

Available from 11:30am - 6pm, last seating at 5pm

SYLVAIN DELPIQUE

Executive Chef



BUFFET

FROM THE CARVING

**TURKEY AND
TRADITIONAL STUFFING**

NEW YORK STRIPLOIN

**FAROE ISLAND SALMON
WELLINGTON**

HONEY GLAZED HAM

RAW BAR

Shrimp, Oysters,
Jonah Crab

SMOKED SALMON BAGEL

**SPINACH AND GOAT
CHEESE QUICHE**

Za'atar Honey,
Petite Farm Greens

CAESAR SALAD

MIXED GREEN SALAD

HARICOT VERT

ASPARAGUS

SWEET POTATO PURÉE

MAPLE GLAZED BRUSSELS SPROUTS

MAC & CHEESE

GRANOLA PARFAIT

FRUIT MEDLEY



ASSORTED PASTRIES AND SWEETS

A LA CARTE

CHOICE OF ONE

BUTTERNUT SQUASH SOUP • GF • V

Lemongrass, Ginger, Red Curry,
Peanut-Chili Crunch, Basil Oil

BURRATA • GF • VG

Acorn Squash, Petite Sorrel, Pumpkin Oil
Vinaigrette

AMERICANA • NF

Two Eggs Cooked to Preference, Choice of
Local Country Link Sausage, Canadian Bacon
or Smoked Bacon, Served with Hashbrown,
Tomato, Pain D'avignon Bread Selection: Wheat
or Sourdough

AVOCADO TOAST • NF • VG

Heirloom Tomato, Feta Cheese, Hot Honey,
Pickled Shallots, Poached Egg

TRUFFLED EGGS BENEDICT • NF

Two Poached Eggs, served over Toasted
English Muffins, Grilled Canadian Bacon,
Hollandaise Sauce

BUTTERMILK PANCAKES • NF • VG

House-Made Spiced Apple-Cranberry
Compote, Vermont Maple Syrup, Vanilla
Whipped Cream

BELGIAN WAFFLE • NF • VG

Griddled Belgian-Style Waffle, House-Made
Spiced Apple-Cranberry Compote, Vermont
Maple Syrup, Vanilla Whipped Cream

GF - Gluten Free • NF - Nut Free • DF - Dairy Free • VG - Vegetarian • V - Vegan

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.