

THANKSGIVING DAY BUFFET

available from 12 pm – 6 pm

\$195++ per person

\$65++ for children between 5 and 12

ON THE TABLE

ASSORTED CRUDITÉ 🌿

including baby vegetables from
chef’s garden with three dips

APPETIZERS

choice of one:

HAMACHI CRUDO

preserved local radish, surf clams,
white soy ponzu

or

KING CRAB LEG

slightly warm, truffle pearl,
yuzu brown butter glaze

or

SUNCHOK VELOUTÉ 🌿

charco sweet bread nuggets,
celery root relish

or

FALL HARVEST 🌿

baby gem, endive, honey crisp apple,
champagne vinaigrette

ANTIPASTO, CHEESE, AND
CHARCUTERIE STATION

fresh buffalo mozzarella cheese,
vine ripe tomatoes, basil gf 🌿

assorted grilled vegetables, olive oil,
aged balsamic gf 🌿

sweet soppressata, finocchiona,
serrano ham, mortadella, bresaola 🌿

tuscan olives, grilled peppers with
marinated white beans

traditional caesar salad

chef’s selection of imported and
local artisan cheeses

honeycombs, quince paste, fig jam 🌿

grapes, dried fruits and nuts,
seasonal whole fruits

anchovies, assorted mustards

assorted baguettes, ciabatta,
onion focaccia 🌿

CARVING STATION

SLOW ROASTED HERITAGE
TURKEY 🌿

including sourdough stuffing,
mashed potato, cranberry sauce,
and sage gravy

sides include crispy brussels sprouts,
wok fried spicy shallot green beans,
glazed carrots, scallion cheddar corn
bread, wild mushroom and cipollini onion,
miso baked japanese sweet potato

PORCHETTA

assorted mustard, celery root relish,
arugula pesto

VERMONT BAKED HAM 🌿

bourbon maple glazed,
assorted stone fruit chutney

SALMON WELLINGTON

nori dashi

SWEETS AND CANDIES
STATION

pumpkin st. honore

pecan cream puff

decadence bar

sweet potato pie

pumpkin spice crème brûlée 🌿

carrot cake

cranberry pie

pumpkin cheesecake

apple pie

assorted sweets