

asiate

Thanksgiving Breakfast

Adults \$79 & Little Fans \$58

Morning Pastries • Yogurt Parfait
Juice • La Colombe Coffee • Tealeaves Tea

Please Select One:

Two Farm Fresh Eggs Any Style

Breakfast Potatoes • Toast • Choice of
Country Link Sausage •
Chicken Apple Sausage • Grilled Canadian
bacon • Smoked Bacon •
Black Forest Ham or Turkey Bacon

Turkey Sweet Potatoes Hash Brown

Roasted Turkey Sweet Potatoes Hash
Browns • Poached Eggs •
Cranberry-Chive Hollandaise • Baby
Green Salad

Catskill Smoked Salmon

Cream Cheese • Red Onions • Jersey
Tomatoes • Capers •
Choice of New York Bagel

Seasonal Fruit

Market Berries • Natural Low Fat Yogurt

Homemade Muesli

Berries • Apple • Banana • Dried Fruits •
Cinnamon

Cornflake Crusted Brioche French Toast

Mango Compote • Whipped Cream

Buttermilk Pancakes

Apple Compote • Vanilla Whipped
Cream • Cinnamon Sugar

Breakfast Cereals

Corn Flakes • All-Bran • Special K •
Rice Krispies • Froot Loops •
Shredded Wheat • Raisin Bran •
Oatmeal • Kashi Honey-Almond Flax •
Banana • Berries and Choice of Milk



Chef de Cuisine **Mazen Mustafa**

Executive Pastry Chef **Dina Melendez-Bonnet**

18% service charge will be added to the total check



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Thanksgiving Brunch Menu

\$128 Adults & \$68 Children

First Course

Foie gras terrine with pumpkin gelee • Mole spice • Pumpkin seed

or

Pumpkin soup • Lobster • Honey crisp apple • Pumpkin seed

Second Course

Heritage turkey • Sweet potato puree • Cranberry sauce

or

Turbot • Leek soubise • Smoked onion consommé • Baby herbs

or

Roasted short rib • Beets • Aged balsamic • Sorrel

or

Risotto • Wild mushrooms • Pine nut • Chive *(Add truffle \$15 per grams)*

Dessert

Home baked Apple Pie *or* Pumpkin Pie *or* Chocolate Tart

Vanilla whipped cream • Caramel Sauce • Chocolate sauce • Toasted pumpkin seed

Option to pre-order a Pecan Pie (additional \$38)

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Thanksgiving Dinner Menu

\$150 Adults & \$68 Children

First Course

Foie gras terrine with pumpkin gelee • Mole spice • Pumpkin seed

or

Bay scallops • Tom yum broth • Cilantro • Black garlic

Second Course

Pumpkin soup • Lobster • Pumpkin seed • Honey crisp apple

Third Course

Heritage turkey • Sweet potato puree • Cranberry sauce

or

Turbot • Leek soubise • Smoked onion consomme • Baby herbs

or

Roasted short rib • Beets • Aged balsamic • Sorrel

or

Risotto • Wild mushrooms • Pine nut • Chive *(Add truffle \$15 per grams)*

Dessert

Home baked Apple Pie or Pumpkin Pie or Chocolate Tart

Vanilla whipped cream • Caramel Sauce • Chocolate sauce • Toasted pumpkin seed

Option to pre-order a Pecan Pie (additional \$38)

Chef de Cuisine **Mazen Mustafa**
Executive Pastry Chef **Dina Melendez-Bonnet**
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