

The Palm Court

Thursday November 22nd 2018, 10:30am to 4:45pm

Thanksgiving Grand Buffet

TRADITIONAL MEATS

Cider-Glazed Organic Turkey Breast, Rosemary Pan Gravy

Slow-Braised Turkey Leg, Cranberry-Orange Chutney

Thyme Roasted Prime Rib, Peppercorn-Sage Au Jus



ACCOMPANIMENTS

Lobster Bisque à l'Armagnac

Apple, Sage and Chicken Sausage Dressing

Whipped Yukon Gold Potatoes

Candied Garnet Yams, Spiced Pecans,
Maple, Brown Butter

Green Bean Casserole, Petite Onions,
Roasted Maitake Mushrooms, Crispy Shallots, Truffle

Blood Orange-Glazed Baby Carrots

Roasted Brussel Sprouts, Pomegranate

Kale Salad, Roasted Squash, Pumpkin Seeds, Gremolata,
Tangerine-Walnut Dressing

Quinoa Salad, Apples, Almonds, Celery, Dried Cherry

Smoked Salmon, Traditional Accompaniments

Assorted Seafood Display

Artisanal Meats and Local Cheeses, Assorted Breads



THANKSGIVING DESSERTS

Baked Mulled Apple in Calvados and Mixed Spice,
Pâte à Brick Pastry, Crème Fraîche

Vanilla White Chocolate Cheese Cake Trifle,
Cranberry-Orange Compote, Pistachio Grahame Cracker

Meyer Lemon Posset, Huckleberry Compote,
Ginger Snap Tart, Candied Ginger

Dark Chocolate Hazelnut Mousse Cake,
Pecan and Espresso Sponge Cake

Butterscotch Sauce, Valhrona Dark Chocolate Sauce,
Tahitian Vanilla Chantilly

ADULTS \$190

CHILDREN UNDER THE AGE OF 12 \$75

*Beverages and Taxes Not Included
18% Service will be added to your check*