

# *The Palm Court*

*Thursday November 24th 2022*

## *Thanksgiving Grand Buffet*

### STATION

Artisanal Local Cheeses and Charcuterie

Antipasti and Seasonal Fruit

Seafood on Ice

*King Crab, Little Neck Clams, East Coast Oysters, Mussels, Shrimp, Lobster  
Served with Cocktail Sauce and Champagne Mignonette*

Omelette

*Chicken Sausage, Ham, Bacon*

*Cheddar, Fontina, Bell Peppers, Mushrooms, Jalapeños, Tomatoes, Onions*

Carving

*Roast Turkey with Gravy*

*Prime Rib with a Whole Grain Mustard Au Jus*



### SOUP

Creamy Kale Potato Soup

Lobster Bisque

Artisanal Breads



### SALAD

Cranberry Pear Salad, Citrus Vinaigrette

Sweet Potato Salad, Marshmallow Fluff

Brussels Sprout and Kale Salad, Creamy Parmesan Dressing

Roasted Squash and Baby Mustard Greens Salad, Dijon Vinaigrette

Baby Gem Salad, Caesar Dressing

Seasonal Shaved Salad, Red Wine Vinaigrette



### ENTRÉE

Roasted Chicken with Cipollini Marmalade

Sautéed Salmon with Lemon Beurre Blanc

Turkey Dressing with Rich Turkey Gravy

Five Cheese Baked Macaroni and Cheese

Sautéed Haricots Verts with Confit Garlic

Braised Collard Greens with Smoked Turkey



### DESSERT

Vanilla White Chocolate Cheesecake Trifle

Kalamansi & Ginger Meringue Pie

Pumpkin Crème Brûlée

Tanariva Chocolate Pear

Sweet Potato Custard Tart

Baked Mulled Apple & Mixed Spice (Hot)

Dulcey Moelleux Cake (Hot)

ADULTS 235

12 YEARS OF AGE OR UNDER 120

*Please inform your server of any allergies.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*Beverages and taxes not included*

*18% gratuity will kindly be added to your check*