THANKSGIVING DINNER 2012

served tableside

Roasted pear and squash soup with sage & crisped prosciutto

Buffet Selection

Whist chopped salad, raw and roasted market vegetables, meyer lemon vinaigrette

beets, boston bibb, almond, smoked bleu mixed market greens, herb vinaigrette
duck confit salad, roasted root vegetables, spiced pecans cranberry-ginger relish maple glazed sweet potato
Yukon gold smashed potatoes roasted brussels sprouts, pancetta green bean and mushroom casserole, crispy shallots housemade sausage and chestnut stuffing broccolini, chilies, garlic, blis vinegar

Carving Stations

roasted free range turkey
herb gravy with house made chutneys of spiced fig & cranberry

molasses-mustard glazed ham

dessert

pumpkin cheesecake chocolate-pecan pie sticky toffee pudding caramel apple pie

\$65.00 per adult, \$25.00 children under 12, complimentary for children under 5 plus tax and 20% gratuity

Available from 1pm-6pm.