



PELICAN GRILL & BAR

NOVEMBER 28, 2024 | 11:00 AM - 8:30 PM

CAVIAR TROLLEY

caviar, whites and yolks, crème fraiche, shallot, chive, caper, hasselback chips, blini

TARTARE BAR

snake river farms wagyu tenderloin, ahi tuna tartare, tomato, shallot, chino valley ranch yolk, herbs, caper, pickled shallot, cucumber, chive, olive puree, garlic aioli, colatura aioli

SEA

prawns, oyster, lobster, baked scallop, octopus, salad, crudo, ceviche, fanny bay, kumai, blue point mignonettes, sauce louis, cocktail, citrus, horseradish

CHEESE & CHARCUTERIES

prosciutto di parma, chefs pick of artisanal cheeses, crafted charcuteries, lavosh, crostini, crisps, mustards, jams, gherkins, nuts

ARTISANAL BREADS & FRESH FRUIT DISPLAY

honey glazed parker house rolls, italian ciabatta, baguettes, fruit & nut batard, seasonal jams, infused butters, olive oils, aged balsamic

BREAKFAST FAVORITES

applewood smoked bacon, turkey bacon, chicken apple sausage, andouille, scrambled eggs, eggs benedict, hash browns, french toast, waffle & buttermilk pancake bar

GARNISHES

barrel aged whisky maple syrup, 100% pure maple syrup, whipped chantilly, fresh berries, dark chocolate, banana, whipped butter, crumbled oreo

FROM THE GARDEN

kale, togarashi pepita, caramelized onion vinaigrette, herb lavosh, iceberg, point reyes blue cheese crumble, bacon, pickled onion, tomato, pg blue cheese dressing, winter squash, red onion, basil, burrata, sourdough crostini, fig balsamic reduction

SOUP

OC PUMPKIN SPICE BISQUE whipped jaggery crème fraiche

PASTA STATION

PAN SEARED GNOCCHI

brown butter, sage, butterscotch squash, ricotta salata

ORECCHIETTE

oc organics mushrooms, bloomsdale spinach, parmigiano reggiano

BUTCHERS BLOCK

PRIME RIB

sauce bordelaise, horseradish cream

MARY'S ORGANIC TURKEY BREAST

classic pan gravy, cranberry

TURKEY LEG ROULADE

kale, lavender, pistachio black tea glaze

SOUTH COAST SEABASS

cippolini, mushroom ragu, truffle beurre blanc

SIDES

grilled broccolini, roasted garlic, rose' vinegar, chili flake, traditional stuffing, vegetarian corn bread stuffing, yukon gold whipped potato

HOUSE-BAKED BAKERIES

butter croissants, pain au chocolat, seasonal fruit danish served with preserves, honey

DESSERT ROOM

gelato & sorbet sundae bar, assorted pies & confections, autumn shortbread cookies & macarons, festive petit gateux

THANKSGIVING BUFFET

\$235** per adult | \$55** 12 & under

*Pricing excludes additional alcohol, tax & service charge. 20% gratuity will be added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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