

GREAT ROOM

LOBBY LOUNGE & TERRACE



THANKSGIVING 2024

11:00 AM - 8:30 PM

BREAD & BUTTER

truffle butter, rosemary honey butter, whipped butter, tomato & pepper jam

BRUSCHETTA BAR

classic tomato & basil whipped burrata & honey smoked salmon & creme fraiche roasted fig & prosciutto artichoke & olive tapenade

CHEESE & CHARCUTERIE

chef selection of cheese & cured meats

OMELET BAR

chino valley ranch cage free eggs & egg whites, rosemary ham, italian sausage, smoked bacon, mushrooms, onion, spinach, jalapeno, bell peppers, tomato, crab, baby shrimp, selection of cheese

BRUNCHING AROUND

soft scrambled eggs, applewood smoked bacon, pork sausage, crispy breakfast potatoes, french toast, ricotta lemon pancakes

INDIVIDUAL SALAD BAR

MARINATED KALE

butternut tabbouleh, spiced chickpeas, dried cranberries, apple cider vinaigrette

CRUNCHY BRUSSEL SALAD

fried shallots, shaved parmesan, candied walnuts, bacon crumble, maple vinaigrette

GOLDEN BEET & BURRATA SALAD

arugula, candied pepitas, blood orange, champagne vinaigrette

CARVING STATIONS

TRUFFLE BUTTER ROASTED TURKEY BREAST

cranberry mostarda, sage & black pepper gravy

PARMESAN CRUSTED SRF TOMAHAWK

sauce chasseur, horseradish cream

CEDAR PLANK ORA KING SALMON

bourbon brown sugar glaze, salsa verde, charred citrus

FIXINGS

FRENCH ONION SCALLOPED POTATOES

gruyere cheese, caramelized onions, fried onion

CORNBREAD STUFFING sausage, apple, sage

BRUSSEL SPROUTS pancetta, calabrian, aged balsamic

ROASTED ROOT VEGETABLE HASH

red wine vinegar gastric, herbs, pinenut crumble

KIDS BUFFET

chicken fingers, french fries, mini pizzas, mac & cheese, hot dog sliders

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

\$165** ADULTS | \$55** KIDS 12 & UNDER