

THANKSGIVING DAY BUFFET
2011
11AM-5PM

CHILLED BUFFET

JUMBO PRAWNS & CRAB CLAWS

LIME COCKTAIL SAUCE

SMOKED SALMON

MINI BAGELS & TRADITIONAL GARNISHES

ASSORTED SMOKED FISH

TRADITIONAL GARNISHES

NAPA VALLEY ANTIPASTO

PROSCIUTTO DI PARMA, COPPA, SOPRESSATA
WINE CURED SALAMI, ROASTED PEPPERS
MARINATED ARTICHOKE, SONOMA OLIVES
ROASTED ROMA TOMATOES
& SHAVED PECORINO ROMANO

ARTISAN CHEESE BOARD

HOUSE MADE FRUIT CHUTNEY, ACME BREADS

SLICED SEASONAL FRUITS & BERRIES

BLACK MISSION FIGS

WATERCRESS, POINT REYES BLUE CHEESE
BALSAMIC VINAIGRETTE

ROASTED CHIOGGIA BEET SALAD

ORANGES & SONOMA GOAT CHEESE

TOASTED FREGOLA SALAD

APPLES, PANCETTA, PECANS & CIDER VINAIGRETTE

ROASTED BUTTERNUT SQUASH SALAD

FRISÉE, POMEGRANATE, PUMPKIN SEEDS, HAZELNUTS

ORGANIC MIXED GREENS

HOUSE MADE DRESSINGS

DESSERTS

LINZER TORTE, CHOCOLATE TARTLETS
FRUIT TARTLETS & COBLERS

HOT BUFFET

OMELETS STATION

SHRIMP, MUSHROOMS, HAM, BELL PEPPERS
CHEESE, GREEN ONIONS & SPINACH

"CLASSIC" EGGS BENEDICT

ENGLISH MUFFIN, BACON
CHIVE HOLLANDAISE SAUCE

CHICKEN APPLE SAUSAGE

APPLE WOOD SMOKED BACON

HOMEMADE WAFFLES

WATSONVILLE BERRIES & WHIPPED CREAM

PUMPKIN RICOTTA TORTELLINI

SAGE BROWN BUTTER & ROASTED GARLIC

ROASTED SHELTON FARMS TURKEY

GIBLET GRAVY

NANTUCKET CRANBERRY

& TANGERINE SAUCE

ROAST PRIME RIB OF BEEF

AU JUS & HORSERADISH SAUCE

HONEY GLAZED HAM

ROASTED VANILLA PINEAPPLE

PACIFIC SALMON

WINTER BEAN STEW & FENNEL INFUSED OIL

FARMER'S MARKET VEGETABLES

MAPLE GLAZED SWEET POTATOES

WHIPPED YUKON GOLD POTATOES

ROASTED CHESTNUT-CORNBREAD STUFFING