

# Thanksgiving Day Harvest Brunch



**ADULTS : \$69**

**CHILDREN AGES 5-12 : \$34.50**

**CHILDREN UNDER 5 EAT FREE**

**VALET PARKING INCLUDED**

**TWO SEATINGS:**

**10:30 AM and 1:00 PM**



## STARTERS

- SAVORY APPLE & PUMPKIN BISQUE •

- PYRAMID GREENS •

Crisp Gem Lettuce  
Caesar Dressing, Buttermilk Ranch Dressing, Burnt Honey Vinaigrette  
Pinenuts, Sunflower Seeds, Croutons, Parmesan Cheese  
Persian Cucumber, Heirloom Cherry Tomatoes, Marinated Ciligene Mozzarella

- AUTUMN VEGETABLE COUSCOUS SALAD •

Terrace Herbs, Candied Walnuts  
Carrots, Peppers, Roasted Tomatoes, Lardons, Citrus Dressing

- ROASTED PEAR & POMEGRANATE SALAD •

Wild Arugula, Roquefort Bleu, Pedro Ximenez, Sherry Vinaigrette

## CARVING STATIONS

- BUTTER ROASTED BINTED TOM TURKEY •

Sage Turkey Gravy & Cranberry Orange Compote

- PRIME BEEF RIB ROAST •

Chimichurri & Horseradish Demiglace

## ENTREES

- MAPLE BRINED ROAST PORK LOIN •

Fingerling Sweet Potato & Cipollini Hash  
Rosemary, Guanciale

- PORTOBELLO MUSHROOM RAVIOLI •

Sage Cream Sauce, Truffles  
Brown Butter, Parmesan

## SIDES

Pommes Dauphinoise  
Cornbread Stuffin' Muffins

Honey Roasted Root Vegetables  
Green Bean Casserole  
Buttermilk Mashed Potatoes

- CAGE FREE OMELETS TO ORDER •

Scallions, Smoked Salmon, Rock Shrimp, Ham, Cheddar Cheese  
Swiss Cheese, Bell Peppers, Mushrooms, Asparagus, Tomato  
Apple Wood Smoked Bacon, Chicken Sausage

- SUSTAINABLE ATLANTIC SEAFOOD DISPLAY •

Citrus Cured Salmon, Miniature Bagels, Flavored Cream Cheeses  
Chilled Gulf Shrimp, Snow Crab Claws, East Coast Oysters  
Cocktail Sauce, Lemons, Minced Red Onion, Capers  
Horseradish, Tabasco, Worcestershire, Apple Cider Mignonette



New England Cheese Collection & Fresh Baked Breads



Seasonal Fruits & Fresh Berries  
Fresh Baked Pastry Selection



Artisanal Cheese and Salami Display, Dried Stone Fruit  
Assorted Mustards & Seasonal Pickles



## DESSERT

- PUMPKIN CREPE STATION •

Warm Bourbon Maple Syrup, Nutella  
Crème Chantilly, Pecan Crumble

- WHOLE PIE BAR •

Pumpkin Pie  
TX Bourbon Pecan Pie  
Warm Apple & Cranberry Crumble, Calvados Chantilly  
Chocolate Cream Pie

Glazed Donut Bread Pudding, Cinnamon Banana Anglaise  
Sweet Potato Trifle, Toasted Meringue  
Sticky Cranberry Pecan Upside Down Cake

**For Reservations Call:**

**214.720.5249**