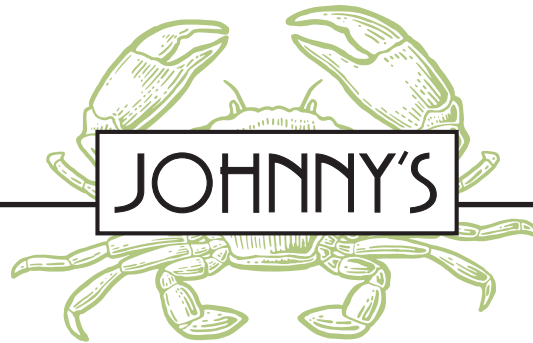


THANKSGIVING BUFFET

11AM-7PM



\$42 per person for adults

\$23 per person for kids

Mushroom Tart, Goat Cheese

Butternut Squash Soup

Kale & Blueberry Salad

Dried Cherries, Walnuts, Sunflower Seeds, Blueberries, Cranberry Vinaigrette

Apple & Arugula Salad

Red Onion, Golden Raisins, Blue Cheese, Spicy Orange Vinaigrette

Roasted Turkey Breast

Herb Roasted, Turkey Gravy

Turkey Leg Confit

Crab Stuffed Fluke

Bay Butter Sauce

Beef Empanadas

Jalapeño Aioli

Fish Croquetas

Jalapeño Aioli

Sides:

Yukon Gold Mashed Potatoes

Traditional Stuffing

Orange Cranberry Sauce

Sweet Potato Gratin

Sweet & Sour Roasted Brussels Sprouts

Honey Glazed Carrots with Bacon

Dessert:

Pumpkin Gingerbread Velvet Cake

Cinnamon Roll Cheesecake

Apple Crumb Tart

Some dishes may contain soy. We fry in 100% peanut oil. Please notify your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Tony Foreman & Cindy Wolf – Restaurateurs