thanksgiving buffet

november 23rd, 2017

display
grand selection of artisan cured meats | imported & domestic cheese
fresh fruits & preserves | pestos and jams | artisan breads | flatbread crackers
dried fruit & nuts

raw bar
old bay spiced poached shrimp | seasonal oysters | crab claws
traditional cocktail sauce | horseradish | lemon | remoulade

roasted pumpkin & white cheddar bisque
pancetta | savory croutons

local autumn greens
candied walnuts | shaved fennel | blue cheese | poached pears
champagne vinaigrette

roasted butternut squash & farro salad
bloomsdale spinach | toasted pine nuts | sage | crow’s dairy goat cheese

creamy brussel sprouts
marscapone | pancetta | black pepper

roasted root vegetables
tuscan kale | maple | lime

roasted corn & poblano spoon bread

roasted shallot mashed potatoes
yukon golds | slow-roasted shallots | butter | sea salt

traditional turkey stuffing
pork sausage | caramelized apple | roasted chestnuts | sage

carving station
sweet tea brined roasted organic turkey
traditional sage & giblet gravy | cranberry apple relish

carving station
salt rubbed prime rib
savory spices | garlic | natural juices

desserts
assorted thanksgiving desserts
seasonal pies | cake pops | assorted mini sweets