



# THANKSGIVING 2018

11AM-6PM / ADULTS \$49.95 / KIDS 5-12 \$24.95 / KIDS UNDER 5 FREE

## FROM THE GARDEN

Classic Caesar salad with Parmesan crisp

Fall harvest salad with candied walnut, dried cranberry, blue cheese crumble, crispy prosciutto, apple, pear, maple-walnut vinaigrette

Asian pot sticker salad with bell pepper, red onion, toasted peanut, matchstick carrot, grilled chicken, green onion, sesame seed, edamame and toasted sesame dressing

Kale and Brussels sprout salad with pancetta, candied pine nut, crumbled white cheddar and lemon shallot vinaigrette

## FRUIT

Organic fruit flower arrangements with cantaloupe, honeydew, pineapple, watermelon, mixed berries, strawberries, star fruit, kiwi and dragon fruit

## POTATO MARTINI BAR

Choice of whipped Yukon mashed potatoes or three cheese mashed potatoes topped with choice of crispy prosciutto, chives, sliced jalapeño, tomato, sliced olive, pepper jack, cheddar, drawn butter, wild mushroom ragout

## FROM THE CARVING STATION

Roasted Baron of Beef with creamy horseradish and Au jus

Roasted turkey and glazed ham with rich pan gravy, cranberry chutney, assorted mustard

## HOT SIDES

Mashed potatoes

Savory stuffing

Roasted yams and sweet potatoes with marshmallows

Fresh steamed vegetable medley of broccoli, cauliflower, asparagus, Brussels sprouts and carrots with lemon-infused butter

## NORTHWEST SEAFOOD DISPLAY

Snow crab, miniature pickled prawn and crab cocktails with wasabi cocktail sauce and lemon garlic aioli

Fresh Pacific oyster station with cucumber mignonette, vodka sabayon, Tabasco, fleur de sel, pink peppercorn and cucumber mignonette, fresh lemon

Smoked salmon and smoked Steelhead served with herb cream cheese, minced red onion, capers, grated egg whites and yolks, toasted baguette

## COLD HORS D'OEUVRES

Fresh standing and pickled vegetable crudités with dips

Assorted deviled eggs

Mediterranean platters with grilled pita bread, hummus, olive tapenade and Mediterranean relish, drizzled with sweet balsamic glaze

Artisan and domestic cheese display featuring warm baked brie, assorted dried fruit, huckleberry pear chutney

## BAKERY FRESH DESSERTS

Pumpkin pie

Pecan pie

Cheesecake

Chocolate tart with raspberry sauce

Each guest will receive a complimentary take-home meal, including turkey, potatoes, gravy and cranberry chutney.

