Celebrate THANKSGIVING.

Thursday, November 23

Please visit OpenTable.com (Cast Iron) for reservations.

Fruits and More

Infused Juices

Watermelon and mint Pineapple and thyme

Fruits and Berries

Watermelon, dragon fruit, honeydew, pineapple, strawberries, blueberries, grapes

Salads

Winter Harvest Salad

Miso maple glazed butternut squash, pomegranates, pumpkin seeds, arugula, cranberries, wild rice.

Sangria Poached Pears

Bibb lettuce, strawberries, bleu cheese, candied red onions, sliced almonds.

Crisp Roasted Brussel Sprouts Salad

Chestnuts, caramel popcorn, roasted peanuts, Fresno peppers, honey maple glaze

Salad Bar

Honey pecans, dried cranberries, pepitas, marinated cheese, feta, parmesan Cherry tomato, cucumber, bacon bits, herb crouton, corn, watermelon radish, asparagus

Herb balsamic, buttermilk ranch, roasted garlic Caesar, citrus

Chilled Selection

Chilled Lemon Shrimp, Oysters, and Green Lip Mussels

Lemon and lime wedges, traditional cocktail sauce, mignonette, melted butter, tabasco, saltine crackers.

Sushi Bar

Assorted chef's selection of sushi and sashimi Gari, shoyu, wasabi

Breakfast Sandwich

Avocado Toast

Avocado, herb cheese, tomato, quail egg, cilantro

Fromagerie and Salumeria

Chef's Selection of Assorted Artisanal Cheeses and Charcutiers

Grapes, creole mustard, fig jam, marinated olives, nuts, cornichons, grain mustard, crackers



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Boulangerie

Hearty Artisan Loafs, Jalapeno corn bread muffins, Multigrain pull apart, Parmesan Lavosh, Butter croissants, olive bread, chocolate croissants, Danish, white and wheat toast, dinner rolls, cranberry walnut loafs, pumpkin rolls.

Honey butter, cinnamon butter, chili-lime butter, whipped butter.

Eggs to Order

Organic Eggs

Onions, tomatoes, peppers, spinach, jalapeno, mushroom, cilantro, serrano chorizo, ham, bacon, sausage, cheddar, pepper jack

Breakfast Favorites

Chive Scrambled Eggs Chicken Apple Sausage Ranch-Style Potato Wedges Applewood Smoked Bacon Pancake Station

Choice of: Plain/Chocolate Chip Pancake Whole Grain Kamut Flour Pancake

Whipped cream, strawberries, berry compote, maple syrup, whipped butter Chocolate sauce, peanut caramel

Appetizers

Soup

Butternut squash and ginger velouté

Dim Sums

Shrimp Har Gow Chicken Potstickers Pork Shumai Vegetable Dim Sums Duck Spring Rolls

Duck sauce, chili crisp, ginger scallion sauce, mustard sauce, black Vinegar

Entrée

Carving Stations

Juniper Brined Boneless Roast Turkey Breast

Traditional stuffing, ale giblet gravy, cranberry sauce

Pineapple and Clove Studded Ham Sweet potato casserole, warm spiced apricot relish

Slow Cooked Beef Steamship Roasted garlic cheddar mash, rosemary demi glaze, pit roasted vegetable medley.

Pasta and Risotto Station

Choice of:

Rigatoni, Tagliatelle, Arborio Rice,



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Butternut Squash Ravioli

Asparagus, forest mushrooms, spinach, caramelized onions, roasted peppers, winter squash, English Winter peas, confit garlic, niçoise olives.

Smoked chicken, calamari, pancetta, shrimp

Tomato sauce, alfredo sauce, pesto

Kids Buffet

Boneless Chicken Bites
Mini Cheese Pizza
Cheesy Mac & Cheese
Buttered Corn
Fruit Cups
Ketchup, Ranch, BBQ sauce

Dessert Display

Petite Pies and Tarts

Sweet potato pies Bourbon pecan tart Apple cinnamon ricotta hand pie

Display

Spiced pumpkin cheesecake.

Dark chocolate pot de crème
Fall spiced pecan polvorones
Snickers cupcakes
Chai tea latte Tres leches, ginger cookie
Crumble

Pistachio ricotta cake, raspberries Sugar free passion fruit pannacotta

Warm Treats

Pumpkin spiced beignets Apple butternut squash cobbler, crème anglaise

Ice Cream Sundae Station

Vanilla bean ice cream, Belgian dark chocolate, butterscotch, strawberry ice cream

Crushed Oreo, M&M, Reese's pieces, wafer thins, hot fudge, peanut nougatine, toasted almonds, cherries, banana, caramel sauce, roasted pecans, strawberries.

\$76 Adults, \$44 children 6-12 (plus tax)

Complimentary for Children 5 & Under

Seating Available Every Forty-Five Minutes

From 11:00 a.m. to 3:00 p.m.

