

Celebrate THANKSGIVING.

Thursday, November 28

Please visit [OpenTable.com](https://www.opentable.com) (Cast Iron) for reservations.

Mimosa Bar

Orange, grapefruit, strawberry, pineapple

Fruits and More

Fruits and Berries

Watermelon, papaya, 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

Lemon Shrimp, 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, sous vide eggs, micro cilantro

Fromagerie and Salumeria

Chef's Selection of Assorted Hand Cut Artisanal Cheeses and Charcutiers

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

Boulangerie

Hearty Artisan Loafs, Jalapeño corn bread muffins, Multigrain pull apart,

Celebrate **THANKSGIVING.**

Parmesan Lavosh, Butter croissants, olive bread, chocolate croissants, Danish, white and wheat toast, dinner rolls, cranberry walnut loafs, pumpkin rolls, baguettes

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

Eggs to Order

Organic Eggs

Onions, tomatoes, peppers, spinach, jalapeño, 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/Blueberry Pancake

Whipped cream, strawberries, berry compote, maple syrup, whipped butter

Appetizers

Soup

Roasted butternut squash and apple

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, cognac gravy, cranberry ginger sauce

Pineapple and Clove Studded Ham

Sweet potato casserole, warm spiced apricot relish, butternut squash ravioli, sage brown butter

Coffee Smoked Brisket

Roasted garlic cheddar mash, Sage bourbon habanero bbq sauce, roasted root vegetable medley

Tacos Al Pastor Station

Rotisserie Grilled Pork Butt
Grilled pineapple
Jalapeño, onion cilantro, limes, radish
Chile de arbol salsa, roasted tomatillo salsa, smoked tomato salsa
Blue corn tortilla

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Kids Buffet

Boneless Chicken Bites

Mini Cheese Pizza

Cheesy Mac & Cheese

Buttered Corn

Fruit Cups

Ketchup, Ranch, BBQ sauce

Dessert Display

Fall Cookies Decoration Station

Petite Pies and Tarts

Sweet potato tart with torched meringue

Pecan tart with bourbon glaze

Apple cinnamon hand pie

Display

Spiced pumpkin cheesecake

Dark chocolate pot de crème

Fall spiced pecan polvorones/Turbinado

molasses cookies

Snickers cupcakes

Chai tea latte tres leches, ginger cookie crumble

Raspberries and cream mousse,

pistachios

Sugar free passion fruit pannacotta

Warm Treats

Cranberry bread pudding

Cognac egnog anglaise

Ice Cream Sundae Station

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

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

\$80 Adults, \$46 children 6-12 (plus tax)

Complimentary for Children 5 & Under

Seating Available Every Thirty Minutes

From 10:45 a.m. to 3:30 p.m.