THANKSGIVING DAY BUFFET

by Chef Ricky Sausser



CARVING

Slow Roasted Harris Ranch Prime Rib with au jus & creamy horseradish Herb Rubbed Roast Turkey

CLASSICS

Chefs Famous Andouille Sausage House Made Stuffing Yukon Gold Mashed Potatoes with turkey gravy Sockeye Salmon with lemon dill butter Curried Sweet Potatoes Roasted Brussels with candied bacon & Valencia almonds Freshly Baked Artisan Rolls with seasonal butter flight

SIDES

Shrimp Cocktail with lemon & house made cocktail sauce Field Greens Salad choice of dressings Roasted Asparagus Salad with heirloom cherry tomatoes, feta cheese & walnut vinaigrette Fresh Fruit Display

DESSERTS

Warm Pumpkin Pie, Dutch Apple Pie, Berry Pie Classic NY Style Cheesecake Petite Fours

Beverages for Purchase



First Seating, 1:00 - 3:30pm Second Seating, 4:00 - 6:30pm Adults \$85 (inclusive of tax + 18% gratuity)

Kids 10 & under \$45 (inclusive of tax + 18% gratuity)

