

# THANKSGIVING MENU

## Starters

Autumn Salad

(Create your own salad with variety of greens, dressings & accompaniments)

Oysters on half shell with mignonette vinaigrette

Assorted sushi rolls

## Accompaniments

Gilroy garlic mashed potatoes

Brown sugar-baked yams with candied pecans

Maple-bourbon glazed baby carrots

Green bean casserole

Assorted bread and rolls

## Breakfast Favorites

Eggs Benedict with Hollandaise sauce

Smoked bacon and link sausage

Create your own omelet and Belgian waffles (Chef Action Station)

## Entrées

Rustic-baked macaroni & cheese

Pine nut & basil crusted-salmon with Chardonnay beurre blanc

Modesto Farm roasted turkey with  
cranberry sausage-brioche stuffing and traditional  
stuffing,cranberry sauce and giblet gravy

Roasted prime rib and roasted leg of lamb (Chef Action Station)

## Sweet Finale

Pumpkin and Pecan Tartlets, Pumpkin Pie, Cranberry Crème Brûlée Tart,  
Thanksgiving Cookies and Fruit Salad

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*Seatings from 10:30 a.m.–2:30 p.m. Brunch includes  
a welcome mimosa or a glass of Champagne.*

**\$33.95 for adults, \$27.95 for seniors  
(65+ years), \$15.95 for children 5-12,  
(plus tax and 20% gratuity)**

***[Click Here for Reservations  
and Contact Information.](#)***