

THANKSGIVING GRAND BUFFET

125 PER PERSON | 35 KIDS (AGES 3-12)

GRAND SEAFOOD BUFFET

Poke, Marinated Mussels, Snow Crab,
Dungeness Crab, Poached Wild Prawns,
Fresh Shucked Oysters

*Pickled vegetables & sweet onions, remoulade,
cocktail sauce, mignonette, and fresh lemon*

CHEF CARVED MEATS

NW Prime Rib Roast

Au Jus, Horseradish Crème

All Natural Roasted Turkey

*House brined with whipped potatoes, sage giblet
gravy, cranberry chutney*

Warm thyme rolls & sweet cream butter

THE SIDES

Classic Sourdough Stuffing

Celery, onion, thyme

Sweet Potato Gratin

Cippolini onion brulee, mustard creme

Green Bean Casserole

Coconut cream, maitake mushroom, fried onion

Roasted Root Vegetables

Crispy rosemary, sage, bbq spice

HANDCRAFTED GRAZING TABLE

Selections of Cured Meats & Artisan Cheese

Seasonal Fruits, Preserves, Harvest Focaccia
& Crackers

Antipasti

*Grilled cauliflower, eggplant, zucchini & summer
squash, marinated artichokes & mushrooms, sun-
dried tomato & basil pesto*

Vegetable Crudites

*Carrot, cucumber, radish, cherry tomato, fennel,
endive, green goddess, hummus*

SALADS

Classic Caesar

Romaine hearts, garlic croutons, white anchovy dressing

Kale Salad

*Shaved kale, arugula, frisée, roasted fennel, golden
berries, candied pecans, pickled red onions*

Roasted Squash Salad

*Shaved brussels sprouts, hearts of palm, pomegranate
seeds, pumpkin seeds, tamarind vinaigrette*

Spiced Pear Salad

*Treviso, endives, hazelnuts, bleu cheese, tahitian
vanilla vinaigrette*

Auntie's Pasta Salad

*Heirloom beans, sun-dried tomatoes, artichoke,
spinach, peppers, olives, parmesan*

SWEET TREATS

Pumpkin Pie

Apple Galette

Pumpkin Crème Brûlée

Fresh Baked Homemade Cookies

Fresh Fruit & Berry Platters



Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of foodborne illness.

A 20% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.