

**Thanksgiving Day Brunch Menu**  
**Thursday, November 27, 2008**

*Cheers with a glass of Sparkling Wine or Fruit Juice*

***Imported & Domestic Cheese Display***

***Salads and Cold Offerings***

*Dried Fruits, Country Sliced Breads and Assorted Crackers*

*Sliced Seasonal Melons and Berries*

*Crisp Romaine and Radicchio with Candied Pecans and Gorgonzola Cheese*

*Baby Spinach Salad with Asian Pears, Gorgonzola Cheese and Toasted Walnuts*

*Roasted Red Bliss Potato Salad with Pancetta and Mustard Seed Vinaigrette*

***Choice of:***

*Buttermilk Ranch, Poppy Seed or Cranberry Vinaigrette Dressing*

*Roasted Sweet Potato Salad*

*with Candied Pecans and Golden Raisins*

***Seafood Bar***

*Chilled Shrimp*

*Smoked Salmon Platter*

*Assorted Country Pâtés:*

*Chicken Liver Mousse with Truffle, Pâtés en Croûte with Pistachios*

***Condiments:***

*Cream Cheese, Chopped Onions, Capers, Diced Tomatoes, Whole Grain Mustard,*

*Cocktail Sauce, Creamy Horseradish, Mini-Bagels and Toast Points*

***Assorted Sushi Rolls***

*California Spicy Tuna and Avocado Rolls*

*with Pickled Ginger, Wasabi and Soy Sauce*

***Pasta Station***

*Gemelli Pasta with Grilled Italian Sausage, Roasted Tomatoes*

*Fresh Basil and Feta Cheese*

*Pumpkin Ravioli with Roasted Chestnuts and Sage Cream Sauce*

*Assorted Italian Breads*

*Herb Focaccia, Garlic Bread Sticks and Molasses Wheat Rolls*

### ***Carving Station***

*Roasted New York Strip Loin  
with Creamy Horseradish and Peppercorn Sauce  
Wellington Style Fresh Fillet of Salmon with Lemon Tarragon Sauce*

### ***Cooked to Order***

*Belgium Waffles and Buttermilk Pancakes  
with Vermont Maple Syrup, Whipped Cream and Fruit Compote  
Omelets with Your Choice of Ingredients:  
Mozzarella, Cheddar Cheese, Diced Tomatoes, Fresh Spinach, Mushrooms, Jalapeños,  
Bacon, Bell Peppers, Guacamole, Pico de Gallo and Salsa Roja*

### ***Breakfast Specialties***

*Eggs Benedict  
Applewood Bacon  
Scrambled Eggs with Fresh Chives and Cheddar Cheese*

### ***Additional Hot Offerings***

*Carved Roasted Turkey Breast with Cranberry Orange Relish and Port Wine Gravy  
Roasted Carrots, Green Beans and Turnips  
Apple Nut Stuffing  
Maple Glazed Sweet Potatoes  
Roasted Garlic Mashed Potatoes*

### ***Dessert Selection***

*Mini Danish, Muffins, Croissants and Sliced Breakfast Breads  
Seasonal Fruit Cobbler  
Brioche Bread Pudding  
Mini Vanilla Bean Crème Brûlée  
Individual Mini Pecan and Apple Pies*

### ***Brewed Beverage***

*Coffee, Decaffeinated Coffee or Hot Tea*

***\$40.00 per Adult  
\$22.00 per Child 3-12***

*Service Charge and applicable Sales Tax are not included.*