



Thanksgiving BUFFET MENU

\$130 Adults | \$65 Kids (12 & Under)
Includes gondola ticket, taxes & gratuity, fountain drinks, and iced tea

STARTERS

Shredded Cabbage, Red Onion, Heirloom Carrots,
Shaved Apple, Pomegranate Dressing

Grilled Romaine, Aged Parmesan, Rosemary Garlic Focaccia Croutons,
Watermelon Radish, Creamy Caesar Dressing

Rustic Bread Assortment, House Whipped Garlic Herb Butter,
House Whipped Honey Butter, Honey, Fig Jam

Foraged Mushroom Soup

MAIN DISHES

Chef Carved Maple Brined Turkey: House Gravy &
Cranberry Sauce

Chef Carved Local Sirloin: Au Jus, Horseradish

Vegetable Pot Pie

Fried White Fish with Hot Honey Cornbread

Oven Roasted Hen, Herbed Rice Pilaf

Jumbo Shell Macaroni & Cheese

Green Bean Casserole

Red Skin Country Mashed Potatoes

Croissant Holiday Stuffing

DESSERTS

Assorted dessert display

