



THANKSGIVING BUFFET

Thursday November 27th, 2025 | 2 pm – 8 pm

OCEAN & COAST

Oysters on the Half Shell

classic mignonette, lemon, house pepper sauce

Chilled Prawns & Snow Crab

cocktail sauce citrus aioli

Steamed Mussels with Chorizo & Cider

toasted garlic bread

CARVING STATION

Herb and Buttermilk-Brined Turkey Breast

pan gravy, cranberry-orange relish

Smoked Turkey Drumsticks

sage & rosemary jus

Maple-Glazed Berkshire Ham

stone-ground mustard

Cedar-Plank Salmon

fennel pollen, citrus beurre blanc

SIDES

Whipped Yukon Gold Potatoes with Roasted Garlic

Wild Rice & Apple Stuffing with Fresh Herbs

Candied Yams with Pecan Streusel

Charred Green Beans with Oyster Mushrooms & Crispy Shallots

Honey-Roasted Carrots & Parsnips

SOUP & SALAD

Roasted Pumpkin & Sage Soup

brown butter crème fraîche, pepitas

Autumn Greens Salad

local greens, roasted squash, cranberries, pumpkin seeds, maple vinaigrette

Shaved Brussels & Kale Salad

pecorino, pancetta, sourdough crumbs

ARTISAN DISPLAY

Antipasti of Cured Meats & Grilled Vegetables

Cheese & Honey Board, Regional Cheeses, Alpine Honey, Dried Fruits, Rustic Breads

FRESH BREADS

Buttermilk Biscuits, Cornbread, Sourdough Boule

KIDS

Mac & Cheese, Crispy Chicken Tenders & Tots, Mini Turkey Sliders, Fresh Fruit Cups

DESSERTS

Pumpkin Pie with Spiced Chantilly, Bourbon Pecan Tart, Apple-Cranberry Crumble, Chocolate Pot de Crème, Holiday Cookies & Mini Pastries

\$127 per person plus tax and gratuity. \$75 children under 12 years of age.