

Thanksgiving Day

THREE COURSE CELEBRATION BRUNCH

BOTTOMLESS MIMOSAS +\$25

Apple Cider Pumpkin Spice, Watermelon Lime, Lavender Activated Charcoal Lemonade, Pineapple Jalapeño

FIRST COURSE

Shared for the table

A festive platter featuring Chilled Seafood with Oysters, Crab, Shrimp Cocktail, Charcuterie, Apple Smoked Country Ham Sweet Cheesus, Seasonal Ricotta Tartine and More

SALAD

Choice of one salad per person

Mixed Greens or **Little Gem Caesar**

MAIN COURSE

Choice of one main entrée per person

Crab Cake Benedict Poached Egg, Roasted Potatoes, Broccoli, Chipotle Hollandaise, Caviar

Steak & Eggs Benedict Poached Eggs, Roasted Potatoes, Chimichurri, Roasted Tomatoes, Hollandaise

*Choice of: **Filet Mignon** or **NY Strip Steak***

Lobster Benedict Broiled Lobster, Poached Eggs, Roasted Potatoes, Jalapeño Cheddar Cornbread, Hollandaise

Fried Chicken & Waffles Crisp Chicken Breast, Belgian Waffle, Orange-Cranberry Syrup

French Toast Thick Cut, Cinnamon Fluff, Cognac Roasted Golden Apples, Nutella, Spiced Maple Syrup

Wild Mushroom Pappardelle Pasta Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil

Pan Roasted Faroe Island Salmon 50/50 Mashed, Garlic Caper Butter Sauce, Seasonal Vegetables

Salt-Roasted Turkey Herbs and Shallot Dijon Gravy, Traditional Trimmings, 50/50 Mash, Cranberry, Broccoli

THIRD COURSE

Shared for the table

Showstopper Dessert Platter with Mini Homemade Pumpkin Pie, White Chocolate Café Con Leche, Key Lime Pie with Toasted Meringue and Mini Chocolate Ganache Tart

\$89

ENHANCEMENTS

Lobster Tail \$18

Grilled Shrimp \$9

Truffle Butter \$6

SIDES

Roasted Tricolor Cauliflower \$6

Lobster Mac n Cheese \$12

Roasted Root Vegetables \$6

Thick Cut Bacon \$10

Roasted Brussels Sprouts \$6

Maple Marshmallow Red Garnet Yams \$6

"Loaded" Baked Potato \$15 *add truffle +\$12*

