

#### RESTAURANT + BAR

# Thanksgiving Buffet

## **CHEF'S CARVING STATION**

SLOW-ROASTED MOLASSES GLAZED TURKEY BREAST
TRADITIONAL GRAVY / CRANBERRY ORANGE COMPOTE
HICKORY SMOKED MUSTARD & MOLASSES PORKLOIN
WHOLE GRAIN MUSTARD CREAM

## **HOT BUFFET**

ROASTED BABY CARROTS WITH PECAN MAPLE BUTTER
GREEN BEAN CASSEROLE / FRIED ONIONS
ANDOUILLE & CORNBREAD STUFFING
BRAISED COLLARD GREENS / CURED PORK TROTTER
VANILLA AND CINNAMON WHIPPED SWEET POTATOES
CREAMY WHIPPED POTATOES
ORECCHIETTE MAC N CHEESE WITH GRUYERE
CARAMELIZED BRUSSELS SPROUTS / WILD MUSHROOMS AND SHALLOTS

#### **COLD BUFFET**

APPLE WALDORF JELL-O MOLD
HOUSE SALAD / CREAMY WHITE BALSAMIC DRESSING
TRADITIONAL CAESAR SALAD / FOCACCIA CROUTONS
ROASTED GOLDEN BEETS WITH ARUGULA DRIED CRANBERRIES /
PUMPKIN SEEDS / WALNUT VINAIGRETTE
FRESH FRUIT SALAD WITH PETIT WATERCRESS VANILLA AND TUPELO HONEY YOGURT
/ CANDIED ALMONDS
ARTISAN SOUTHERN BREADS

### **DESSERT BUFFET**

CHOCOLATE AND TRADITIONAL PECAN PIE / PUMPKIN COGNAC CHEESECAKE /
PEAR AND APPLE COBBLER

\$50 FOR ADULTS / \$25 FOR CHILDREN AGES 12 AND UNDER / COMPLIMENTARY FOR CHILDREN AGES 3 & UNDER / PRICE DOES NOT INCLUDE BEVERAGES, TAX OR GRATUITY

RESERVATIONS ACCEPTED FROM 11AM - 6:30PM 404.897.5000