

THANKSGIVING

BRUNCH AT THE GARDENS

COLD

Artisanal Breads / Assorted Butters / Spreads

Charcuterie Board

Local and Imported Cured Meats and Cheeses / Olives / Fruit Preserves / Mustards GF/V

Tossed Garden Salad (GF/VG)

Poached Pear Salad

Gorgonzola / Arugula / Red Onion / Walnut Dressing (GF/V)

Baked Brie En Croute / Port-Soaked Cherries (V)

Fig-Balsamic and Goat Cheese Terrine / Crostini (V)

Roast Duck and Apple Tartlets

Shrimp Cocktail (GF/DF)

Seared Ahi Tuna

Ginger Rice Noodles / Blood Orange Gastrique (GF/DF)

HOT

Carved Turkey (GF/DF)

Giblet Gravy (DF) / Cranberry Sauce (GF/VG)

Butternut Squash Bisque (GF/V)

Broiled Flounder

Lobster Newburg Sauce (GF)

House Made Pastrami

Braised Cabbage / Mustard Demi (DF)

Foragers Pappardelle

Roasted Mushrooms / Braised Kale / Truffle Cream (V)

Spiced Apple Risotto, Pepitas (GF/V)

Traditional Mashed Potatoes (GF/V)

Classic Sage Stuffing

Roasted Brussels Sprouts, Pecans, Cranberries (GF/V)



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KIDS TABLE

Chicken Tenders

Tater Tots

Mac N' Cheese

Steamed Carrots and Green Beans

Applesauce

SEASONAL DESSERTS

Pumpkin Pie

Chocolate Treats

Apple-Cinnamon Bread Pudding

Berkey Ice Cream

And Much, Much More!

