

# Thanksgiving BRUNCH

FRESHLY BREWED TEA, COFFEE, AND SOFT DRINKS ARE INCLUDED

## GARDEN BAR

**GARDEN BAR** Fresh Mixed Greens with an assortment of Toppings & House Dressings

**FALL TOMATO SALAD** Winter Rainbow Panzanella Salad with Grapefruit Vinaigrette

**BROCCOLI SALAD** with Bacon, Toasted Almonds, Dried Cranberries, Gorgonzola Dressing

**SPINACH SALAD** with Mandarin Oranges, Goat Cheese, Kalamata Olives, Balsamic Vinaigrette

**CHEF'S CHARCUTERIE** Assortment of Artisanal Meats & Cheeses, Balsamic Fig Jam, Orange Blossom Honey, Whole Grain Mustard, Grilled, Roasted, and Pickled Vegetables, Dried Fruits & Mixed Nuts, Mediterranean Olive Medley, Fresh Baked Breads

## CARVING STATION

**ROAST PRIME RIB OF BEEF**  
Au-Jus, Horseradish Sauce

## KIDS STATION

**CHICKEN FINGERS • MAC & CHEESE**  
**MINI CORNDOGS • TATER TOTS**

## SWEETS

**ASSORTMENT OF HOLIDAY PIES & CAKES**

## PILGRIM'S TABLE

**LEMON-HERB ROASTED TURKEY**

**PEACH GLAZED BLACK FOREST HAM**

**SOUTHERN FRIED CHICKEN**

**MASHED POTATOES & TURKEY GRAVY**

**BRIOCHE STUFFING**

**GREEN BEAN CASSEROLE**

**HONEY-BUTTER SKILLET CORN**

**ROASTED BRUSSELS SPROUTS  
& BUTTERNUT SQUASH**

**SWEET POTATO SOUFFLÉ  
WITH MARSHMALLOW BRULÉ**

**CRANBERRY-PEAR CHUTNEY**

## BREAKFAST TABLE

**FARM FRESH SCRAMBLED EGGS**

**SPINACH & ARTICHOKE QUICHE**

**SMOKED CHEDDAR GRITS**

**BISCUITS & COUNTRY GRAVY**

**APPLEWOOD SMOKED BACON**

**BREAKFAST SAUSAGE**

**SEASONAL FRESH FRUITS & BERRIES**

**ASSORTMENT OF BREAKFAST BREADS**

**BELGIAN WAFFLES**

with Maple Syrup & Whipped Butter

**SKILLET POTATOES**

with Peppers & Onions

**THURSDAY, NOVEMBER 28 • 10:30 A.M.-3:30 P.M.**

Adult \$79\* • Member \$69\* | Children 10 & Under \$25

Children 3 & Under are complimentary • Last reservation at 3 p.m.

\*Priced per person, plus tax. 22% Gratuity added to parties of 6 or more.

Sago