

To Begin

Exotic Fruit Display

Cheese Board

berries | crackers
house made jams

Quinoa Salad

arugula | castelvetro olive
red pepper | lemon yogurt dressing

Garden Salad

assorted dressings

Spinach Salad

butternut squash | spiced pecan
goat cheese | bacon vinaigrette

Shrimp Display

cocktail sauce | horseradish | hot sauce

Deviled Eggs Board

Carving & Entrees

Herb Roasted Tri-Tip

mustard agrodolce

Roasted Turkey

cranberry chutney | traditional gravy

Honey Baked Ham

truffle honey

Salmon

kale | lemon beurre blanc

Accompaniments

Rosemary Mashed Potatoes

Asparagus
cured egg

Green Chili Cornbread Stuffing

Roasted Squash
pepita relish

Three Cheese Mac & Cheese

Chef-Crafted Desserts

Thanksgiving Menu