

Kitchen Notes
Thanksgiving Brunch 2017

9am to 2:30pm

Breakfast

Eggs Made to Order
Applewood Smoked Bacon / Breakfast Sausage / Maple Blueberry Sausage
Griddled Yukon Gold Potatoes
French Toast / Pumpkin Spiced Mascarpone / Orange Syrup
Grand Biscuit Table with Assorted Jams / Butters and Preserves
Breakfast Pastries
Melons & Berries

Buffet Items

Soup and Salads

Cauliflower Cream
Lotus Chips / Nutmeg Gratin
Watercress & Radicchio Salad
Apple / Bacon / Pecan / Orange Shallot Vinaigrette
Roasted Broccoli Salad
Pickle Red Onion / Cranberries / Beets / Puffed Quinoa / Buttermilk Dressing
Breads & Spreads
White Bean Hummus / Pimento Cheese / Orange Marmalade / Fig Butter
Charcutiere Meat and Cheese Board

Entrees

Cider Brined Swordfish
Swiss Chard & Pears
Slow Braised Pork Loin
Roasted Squash / Maple Pecan Glaze

Sides

Deep Fried Brussel Sprouts / Sherry Brown Butter
Sweet Potato & Confit Turkey Hash
Ash Roasted Root Vegetables
Stewed Green Beans

Chilled Seafood Display

Chilled Oysters / Shrimp / Crab Legs
Green Tomato Mignonette / Whiskey Cocktail Sauce / Hoppin Hot Sauce

Carving Station

Nashville Hot Spiced Smoked Turkey / Giblet Gravy / Cranberry Chutney / Alabama White BBQ / Cornbread Dressing
Roast Prime Rib / Blue Cheese Horseradish Sauce / Turnip Greens Pesto / Green Tomato Jam

Dessert Display

Sweet Potato and Praline Cheesecake / Blackout Derby Pie / Mini Apple & Cherry Pies / The "Tennessean" Trifle
Butterscotch Pudding / Chocolate Ganache Cake / Pumpkin Whoopie Pies / Gingerbread Brûlée Tart / House made Goo Goo's
Maple Bourbon Marshmallows

Kid's Buffet

Mac & Cheese
Southern Style Fried Turkey Tenders and Honey Stung Chicken with BBQ Sauce and Buttermilk Dressing
Kids Crudité Royale
Sweet Potato Tater Tots
Roasted Honey Glaze Baby Carrots

Adults \$50.00

Children \$20.95- Children aged 6-12

5 & Under- No charge

Art of Breakfast Buffet offered from 6:30am until 9am.

