Thanksgiving

November 23, 2017

SOUPS

Roasted Pumpkin Bisque
Pomegranate & Pumpkin Seeds

SMALL PLATE SAMPLERS

Shrimp Cocktail
Poached Shrimp, Cocktail Sauce, Lemon

Assorted Sushi Rolls
California Rolls, Spicy Tuna Rolls, Vegetable Rolls
Wasabi, Pickled Ginger, Soy Sauce

Roasted Beets
Pistachio, Orange & White Balsamic, Vinaigrette, Chives

SALAD BAR

Artisan Greens, Romaine Lettuce, Tomatoes, English Cucumber, Red Onion, Radish, Toasted Pine Nuts, Olives, Carrots, Baby Corn, Dwarf Peppers, Cranberries, Focaccia Croutons, Parmigiano Reggiano, Balsamic Dressing, Italian, Vinaigrette, Caesar Dressing, Olive Oil, Vinegars

CHEESES – CHARCUTERIE

Selection of Fine Artisanal Cheeses and Cured Meats , House-made Breads & Loaves, Local Honey, Pickles, Preserves, Dried Fruits & Nuts

PASTA

"Fettuccini al Bolognese" – Macaroni & Bull and Bear Cheese Sauce, Parmigiano Reggiano, Extra Virgin Olive Oil, Roasted Garlic Purée

ROTISSERIE

Roasted Natural Heritage Turkey
Giblet Gravy, Blood Orange Cranberry Sauce

Brown Sugar Glazed Bone In Ham, Pineapple Jus

Citrus Crusted Prime Rib
Horseradish Cream, Pommery Mustard

Giblet Gravy, Red Wine Jus, Pineapple Chutney, Horseradish Mayonnaise, Whole Grain Mustard, Orange Cranberry Relish

ENTRÉES & SIDE DISHES

Moroccan Spiced Roasted Brussels Sprouts

Honey and Lavender Glazed Baby Carrots

Buttermilk Whipped Potatoes

Bourbon Caramelized Yam House-made Marshmallow

Cranberry Wild Grain Rice

Dried Fruit & Sage Stuffing

Loch Duarte Salmon
Sweet Ginger Glazed Salmon, Yuzu Butter Sauce

HOLIDAY DESSERTS

Magnificent Holiday Patisserie Indulgences

$65 per person
Children under 6 are complimentary
Plus tax and gratuity

Oscar's
AN AMERICAN BRASSERIE