

Thanksgiving

28 November 2019
5pm - 10pm

SOUPS

Roasted Pumpkin Bisque
Pomegranate & Pumpkin Seeds

SMALL PLATE SAMPLERS

Shrimp Cocktail
Poached Shrimp, Cocktail Sauce, Lemon

Assorted Sushi Rolls
*California Roll, Spicy Tuna Roll, Vegetable Roll
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 Artisan Cheeses and Cured Meats
House-made Breads & Loaves, Local Honey, Pickles,
Preserves, Dried Fruits & Nuts

PASTA

*Fettuccini al Bolognese – Macaroni with 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*

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

Classic Southern Stuffing

Loch Duarte Salmon

Oven Seared Salmon - Yuzu Butter Sauce

HOLIDAY DESSERTS

*Magnificent Waldorf Astoria Holiday
Patisserie Indulgences*

\$59 per Person | \$30 for Children 6-12

Kids Under 6 Eat Free

Price does not include tax and gratuity.



Oscar's
AN AMERICAN BRASSERIE