

MENU

FISH

EGGPLANT CRUSTED HALIBUT

Peperonata

SALMON

Baked Apples, Kale, Cipollini Onions

CARVED MEATS

FRIED TURKEY BREAST

Mushroom Gravy, Honey-Vinegar Glaze

HERB CRUSTED PRIME RIB

Garlic Jus, Horseradish Aioli

MEATS

TURKEY SAUSAGE

Cranberry-Quince Chutney

KIDS

TURKEY SCHNITZEL

PASTA & TOMATO SAUCE

FRIED FINGERLING POTATOES

TRIMMINGS

PUMPKIN & SPAGHETTI SQUASH SALAD

Feta, Figs, Pepitas Brittle, Shallot Vinaigrette

GARLIC MASHED POTATOES

GLAZED YAMS

Pineapple, Marshmallow

CHINESE LONGBEANS

Cipollini, Oven Roasted Cherry Tomato, Black Garlic Vinaigrette

APPLE-FENNEL STUFFING MUFFIN

CRANBERRY-QUINCE SAUCE

ROASTED ROOT VEGETABLES

MUSHROOMS AND WILD RICE

PARSNIP-APPLE SOUP

DESSERTS

PUMPKIN BAR

MINI CHOCOLATE CUPCAKES

APPLE EMPANADA

ASSORTMENT OF FRESHLY BAKED COOKIES

White Chocolate-Cranberry, Chocolate Chip, Red Velvet

BOOK YOUR TABLE

\$115 per adult

\$55 per child under 12

Includes a 2-hour unlimited buffet, bottomless Herzog Lineage Momentus sparkling wine and sparkling apple cider

Reservations from 12:00 pm - 7:00 pm

November 24, 2022

**prices do not include tax and gratuity*