



# Thanksgiving Brunch 2022

Hotel Bennett Crown Ballroom

Thursday, November 24 | 12 - 4 pm

Adults 110.00 per guest, Children 49.00 (under 12)

## DISPLAYS

### FRUIT PLATTER

Maple Syrup, Candied Pecans, Whipped Cream, Berry Compote

### CHEESE & CHARCUTERIE

Artisan Cheeses, Cured Meat, Olives, Artisan Bread

### SEAFOOD DISPLAY

Steamed Mussels & Clams, Tuna Poke, Poached Shrimp

### SMOKED SALMON

Chive Cream Cheese, Pickled Onions, Caperberries, Baby Tomatoes

### BABY KALE

Garlic Parmesan Dressing, Croutons

### Baby Chicory

Arugula, Pears, Fall Squash, Pt. Reyes Blue, Pepitas

## STATIONS

### WAFFLE

Maple Syrup, Candied Pecans, Whipped Cream, Berry Compote

### OMELET

Whole Eggs, Egg Whites, Ham, Spinach, Peppers, Mushrooms, Cheese

### CARVING

#### Herb-Scented Turkey

Sage Gravy

#### Slow Roasted Prime Rib

Natural Jus

#### Maple-Glazed Ham

Apple Compote

#### Whole Snapper

Herbs, Meyer Lemon

## SIDES

Bacon, Chicken Sausage, Country Ham

Cinnamon Sweet Potato and Apple Gratin

Parmesan Charred Brussel Sprouts

Cheddar Grits

Mashed Yukon Potatoes

Wild Mushroom and Goat Cheese Stuffing

Buttermilk Biscuits

Cornbread

Breakfast Pastries

## DESSERTS

Executive Pastry Chef Rémy Fünfrock

Pastry Chef Renee Fonseca