

THANKSGIVING BRUNCH

Thursday, November 28 ~ 11:00am to 3:00pm
\$65 per person / \$34 per child under 12 years old

COLD STUFF

Five Spiced Chia Pudding maple syrup

Greek Yogurt Parfait Station caramelized pistachios, fresh berries, apple cinnamon compote

SALAD

Spinach-Rainbow Chard blue cheese crumbles, caramelized peacans, palmito, heirloom tomatoes, red onions, boiled eggs, toasted pancetta, avocado & five spice ranch, mustard vinaigrette

HOT ITEMS

Roasted Kabocha Soup ginger, curry, agave, coconut

Egg Station made to order

White Bean-Smoked Pork Rice

Sweet Potato Hash

Slow Roasted Turkey Breast corn bread stuffing, sherry au jus

Carrot Cake French Toast traditional cream cheese icing

DESSERTS

Pumpkin Tart

Coconut Mousse ginger streussel

Cazuela honey mascarpone

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Applicable local sales tax will be added to your check.

CAÑA