



Thanksgiving Buffet

To Start

Cheddar Biscuits
honey butter

Turkey & Stuffing Croquettes
cranberry mostarda, sage aioli

Smoked Salmon Dip
fennel crackers, pickled shallot

Roasted Delicata Squash
yogurt labneh, date molasses, pepita

From the Garden

Roasted Beet & Citrus
feta, pistachio, mint, pomegranate

Endive & Radicchio
pear, hazelnut, aged gouda, pickled
cranberry, sherry vinaigrette

Cornbread Panzanella
roasted mushroom, charred onion,
Tuscan kale, cranberry vinaigrette



The Carvery

Herb-Roasted Turkey Breast
turkey gravy, cranberry-chile relish

Cider-Spiced Pork Loin
whole grain mustard jus

Coffee-Rubbed Prime Rib
horseradish cream, au jus

The Goods

Turkey & Wild Mushroom Cobbler
peas & carrots, pearl onion, puff pastry

Miso-Maple Glazed Salmon
roasted cabbage, scallion, sesame

Braised Short Rib
celery root purée, crispy onion, red wine jus

Brown Butter Gnocchi
sage, parmesan, cranberry

The Rest

Roasted Cauliflower
tahini, golden raisin, pine nut, aleppo

Sourdough Stuffing
sage, celery, onion, turkey jus

Whipped Idaho Potatoes
chive, roasted garlic

Roasted Carrots
harissa honey, pistachio, mint

*assorted sweets from
Hill's Kitchen*



\$79.99 ADULT | \$39 CHILD 4 & under complimentary

THURSDAY, NOVEMBER 26 | 12-5 PM



reserve
your
spot!

Executive Chef Jeff Moore - *Pastry Chef* Sarah Whistler - *General Manager* Romario Garcia

Note: consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.