

Grand Thanksgiving Day Brunch

Thursday, November 25th, 2021

5th Floor Art Galleries | Price: \$94 | Seating's 10am- 2pm Available

Unlimited Mimosas are included and Jazz Music
RESERVATIONS AVAILABLE VIA OPENTABLE

GRAND BUFFET

PILGRIM'S HUNTER BOARD

Cambozola cheese, Naked goat, Aged Cheddar,
Sopressatta salami, Serrano ham, cornichons, olives,
lingonberry jam, assorted crackers

SEAFOOD PLATTER

Peel and eat shrimp, mussels, chilled crab, cocktail sauce, horseradish, lemon and drawn butter

AMERICAN BREAKFAST SKILLET

Applewood smoked bacon, fingerling potatoes
Smoked brats, scrambled eggs

BABY KALE SALAD

Apples, Frisee, Pickled onion, pepitas, cotija, buttermilk dressing

FRESH FRUIT BOWL

Cantaloupe, pineapple, honeydew, strawberries

BAKER'S BASKET

Assorted seasonal rolls, Glorious morning muffins
Whipped Black bee honey butter

PREPARED TO ORDER

CARVING STATION

Herb Crusted Joyce Farms Turkey Supreme,
sage gravy, Orange-cranberry chutney

Certified Angus Beef Prime Rib
Bohemian spiced, horseradish cream, Jus

Cornbread & Chorizo Stuffing

Roasted Yukon gold potatoes

Brown butter whipped mashed potatoes

Seasonal roasted vegetables
Orange-cranberry sauce

CUSTOM CREPE AND WAFFLE STATION

Nutella, Fresh Berries, Cinnamon Chantilly cream, Carmel and sliced bananas, Caramelized apples

Belgian Waffles, Candied Pecans, Maple syrup

SWEETS STATION

Assorted Cup Cakes

Sweet Potato Pie, Chantilly cream

Apple Cranberry Cobbler

20% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS