



THANKSGIVING

GRAND BUFFET


Thursday, November 28 | 2–8pm

PROTEINS

classic glazed ham | roasted bone-in turkey breast | roasted beef tenderloin | cedar baked salmon | parmesan encrusted whitefish

SIDES

butter confit carrots with orange | miso & sesame
roasted brussels with chili & honey | mashed potatoes | sweet potato mash with marshmallows | Daxton stuffing | green bean casserole with dried shiitake mushrooms | braised swiss chard with garlic
delicata squash with ginger beer & cherries



FROM THE GARDEN

warm kale salad with walnuts & pomegranate | salted bitter greens with apple cider vinaigrette | caesar salad | fennel & celery heart salad with dill, caper & sumac vinaigrette | garden salad bar

SEAFOOD TOWERS

assorted fresh seafood selections




PASTRIES

assorted pies & variety of desserts

KIDS

house mac & cheese | chicken tenders
seasoned tots | kids vegetable medley



We source local ingredients from our farmer friends, organic whenever possible, and use humanely raised proteins. We are happy to accommodate most dietary restrictions and allergies. Please let your server know.