



DAXTON


# THANKSGIVING

## GRAND BUFFET

Thursday, November 28 | 2–8pm

### PROTEINS

maple honey glazed ham | roasted turkey breast with cider gravy | herb  
roasted beef tenderloin with horseradish cream | cedar plank salmon




### SIDES

citrus glazed petite carrots | roasted baby brussels sprouts with toasted  
pecans and pomegranate molasses | rosemary whipped potatoes |  
sweet potato casserole with ancho chili marshmallows | savory bread  
stuffing | creamy green bean casserole with maitake mushrooms and  
crispy shallots | GG's sweet corn pudding | braised greens with smokey  
turkey and cider vinegar | freshly baked buttermilk biscuits with honey  
butter | daxton garden salad with maple vinaigrette


### RAW BAR DISPLAY

jumbo shrimp cocktail | east coast oysters on the half shell




### PASTRIES

assorted pies, cakes, and petit fours | artisanal bread display



### KIDS

house mac & cheese | chicken tenders



*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.*

