



# THANKSGIVING DINNER

THURSDAY, NOVEMBER 27, 2008

## BUFFET

~PARSNIP-POTATO SOUP WITH TRUFFLE OIL~

~ANTIPASTO DISPLAY~

SMITHFIELD HAM, MOLINARI SALAMI, CAPOCOLLA, MOZZARELLA CHEESE,  
OLIVES, MARINATED ARTICHOKE HEARTS AND ROASTED PEPPERS

~ASSORTED SUSHI ROLLS~

~SEAFOOD DISPLAY~

ROCK SHRIMP SALAD, ALASKAN SNOW CRAB LEGS, MARINATED MUSSELS,  
OYSTERS ON THE HALF SHELL, SMOKED SALMON, PICKLED HERRING AND SMOKED TROUT

~SALAD AND CRUDITÉS STATION~

CAESAR SALAD, MIXED GREENS, CANDIED NUTS, DRIED CRANBERRIES,  
ASSORTED DRESSINGS, PASTA SALAD, MUSHROOM SALAD, ROASTED BEET SALAD

~IMPORTED AND DOMESTIC CHEESE DISPLAY~

ASSORTED ITALIAN AND SAN FRANCISCO BREADS, FRESH SEASONAL WINTER FRUITS

## CHOICE OF PLATED ENTRÉE

TRADITIONAL SLOW ROASTED TOM TURKEY  
WHIPPED POTATOES, CHESTNUT STUFFING, GIBLET GRAVY AND FRESH CRANBERRY RELISH

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SEARED SALMON

LOBSTER WHIPPED POTATOES, SAUTÉED BABY BRUSSELS SPROUTS  
FENNEL SAFFRON BEURRE BLANC

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STUFFED BREAST OF CHICKEN

SMOKED GOUDA, ROSEMARY POLENTA AND A MERLOT BUTTER SAUCE

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SEA SALT AND HERB RUBBED PRIME RIB OF ANGUS BEEF  
WHIPPED POTATOES, CREAMED HORSERADISH AND PAN DRIPPINGS

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WILD MUSHROOM RAVIOLI

CARAMELIZED ONIONS, TRUFFLE BUTTER CREAM  
AND SHIITAKE MUSHROOM CHIPS

## DESSERT BUFFET

A SELECTION OF SEASONAL INTERNATIONAL HOLIDAY PASTRIES, PIES AND TARTS