



# Thanksgiving Dinner

November 26, 2009

## Buffet

**Monterey Corn Chowder**

### **Antipasto Display**

black forest ham, molinari salami, capocollo, mozzarella cheese,  
olives, marinated artichoke hearts and roasted peppers

### **Assorted Sushi**

### **Seafood Display**

rock shrimp salad, alaskan snow crab legs, marinated mussels,  
scallop ceviche, champagne poached prawns, and smoked salmon

### **Salad Station**

caesar salad, sonoma baby greens, candied nuts, dried cranberries,  
assorted dressings, orzo pasta salad, mushroom salad

### **Imported and Domestic Cheese Display**

assorted italian and san francisco breads

### **Choice of Plated Entrée**

#### **Traditional Slow Roasted Tom Turkey**

whipped potatoes, chestnut stuffing, giblet gravy  
and fresh cranberry relish

#### **Pan Seared Alaskan Halibut**

corn puree, roasted winter squash  
citrus thyme sauce

#### **Sea Salt and Herb Rubbed Prime Rib of Angus Beef**

asiago potatoes, creamed horseradish and au jus

#### **Wild Mushroom Ravioli**

caramelized onions, spinach truffle cream  
and shiitake mushroom chips

#### **Oak Room Bouillabaise**

prawns, scallops, lobster, mussels in fennel saffron broth

### **Dessert Buffet**

a selection of seasonal international holiday pastries,  
pies and tarts

3:00 pm - 10:00 pm

\$79 Adults (excludes tax & gratuity)

\$37 Children 12 and under