

## Thanksgiving Buffet 2017

\$55 per person \$17.00 children 5-12 (4 and under dine free)

Thursday, November 23 • 11:00 am-8:00 pm

Mixed Baby Greens Sweet Gem and Butter Lettuce

Tomatoes Cucumbers Shredded Carrot Bacon Dried Cranberries
Pumpkin Pie-spiced Pecans Roasted Corn Shaved Red Onion Shredded Jicama
Focaccia Croutons Corn Bread Croutons Parmesan Cheese Goat Cheese Bleu Cheese
Pomegranate Vinaigrette Apple Cider Vinaigrette Ranch Bleu Cheese Caesar Chenin Blanc

House-smoked Mussels and Shrimp Roasted Rainbow Carrots Parsnips Baby Kale Fresh Fruit Salad

Colorado Artisanal Cheese and Locally Cured Meats
Lavosh Sourdough Baguette Gluten Free Crackers

MM Local Pickled Veggies Marinated Olives Stone Ground Mustard
Red Camper Boozy Jams Dried Fruit Local Honey Nuts

Artisanal Bread Display Sunflower Molasses Bread Cranberry Walnut Loaf

## **CARVED-TO-ORDER**

Tomahawk Blend Crusted Prime Rib Classic Au Jus Creamy Horseradish

Roasted Free-range Turkey Breast Croissant Brioche Stuffing Turkey Gravy Cranberry Chutney

Apple Squash Bisque
Hickory Braised Beef Short Ribs Smoked Oyster Mushrooms
Red Amper Apple Rum-glazed Pork Loin Smoked Collards
Grilled Salmon with a Bourbon Pan Sauce
Sage Gnocchi Brown Sugar Pepitas Bleu Cheese Pumpkin Cream
Maple- & Ginger-glazed Roasted Yams Brown Sugar Candied Pecans
Buttermilk Mashed Potatoes Brown Butter Parmesan Cauliflower
Sautéed Green Beans Smoked Garlic

## HOLIDAY DESSERT SELECTION

Wall of Holiday Pies & Tarts Seasonal Mousse Cakes Cheesecake Cookies Tortes Classic Cobbler with Hand-scooped Ice Creams & Sorbets

Hot Tea & Cider Station

Prices to not include alcoholic beverages, tax or gratuity.