

## THANKSGIVING BRUNCH MENU 2018

Thursday, November 22<sup>nd</sup> | 10:30AM – 2PM

### Eggs and More

*Omelets from Cage-Free Eggs Made to Order:*

Bacon, Bay Shrimp, Ham, Onions, Peppers, Jalapenos, Spinach, Mushrooms, Tomatoes, Fresh Herbs and Cheeses

*Buttermilk Pancakes and Cinnamon Roll French Toast:*

Baked Apples, Bananas Foster, Chopped Walnuts, Chocolate Chips, Berry Compote, Vanilla Whipped Cream, Plain and Citrus Butter

Smoked Pork Loin Benedict with Charred Poblano Hollandaise

Thick Cut Applewood Smoked Bacon and Chicken Cranberry Sausage

*Lox:*

Smoked Salmon, Chopped Eggs, Diced Red Onions, Capers, Cream Cheese, Mini Bagels

*Danishes:*

Cinnamon Coffee Cake, Buttered Croissants, Sweet Potato Biscuits, Gluten Free Blueberry Mini Muffins, and Cranberry-Walnut Butter, Apple Butter

### Bread, Cheese, and Fruit Station

Charred Asparagus w/Roasted Baby Tomatoes

Grilled Zucchini w/Lemon and Olive Oil

Marinated Local Feta, Mixed Olives, Peppadew Peppers

Pickled Vegetables: Green Beans, Spicy Carrots, Giardiniera, Gherkins

Basil Pesto (*Dairy*)

Tomato Olive Tapenade

Local Charcuterie and Jerkies

Chef's Selection of Local Cheeses

House-made Peach Jam and Dark Berry Jam

Citrus Wedges, Cantaloupe Wedges w/Strawberries, Sorghum Roasted Apples, Seasonal Whole Fruits

Sliced Baguettes, Lavosh, Grissini Sticks

## Salads

Mixed Local Greens, Chopped Romaine, and Baby Spinach w/Frisee

Toppings: Baby Heirloom Tomatoes, Shredded Carrots, Sliced Cucumbers, Caramelized Pearl Onions, Kalamata Olives, Red Beans, Parmesan, Anchovies, Bacon Bits, Candied Pecans, Spiced Pepitas, Spiced Sunflower Seeds, Sweet Drop Peppers, Dried Fruits, Croutons

Dressings: Ranch (*dairy, soy, gluten*), Chenin Blanc (*soy*), Bleu Cheese (*soy, dairy, egg*), Caesar (*soy, egg, dairy, fish*) Texas Olive Oils & Vinegars

## Composed and Mini Salads

Baby Kale and Bulgur Wheat Salad w/Golden Raisins and Lemon Vinaigrette (*Contains Gluten*)

Pasta Salad w/Olive Oil Cured Tomatoes and Wild Arugula (*Contains Gluten*)

Quinoa Salad w/Roasted Butternut Squash and Dried Cranberries and Pepitas (Minis)

Roasted Beet Salad w/Blue Cheese Crumbles, Candied Pecans and Pomegranate Vinegar (Minis)  
(*Contains dairy and nuts*)

Roasted Tri-color Potato Salad w/Grain Mustard and Fresh Herbs

## Seafood

California Roll (*shellfish*)

Crab Claws (*shellfish*)

Pre-shucked oysters (*shellfish*)

Chilled Shrimp (*shellfish*)

Horseradish, Local Hot Sauces, Remoulade, Jalapeno Mignonette, Tomato Cocktail Sauce

## The Carver and Soup

Herb Brined Turkey w/Pomegranate Cranberry Sauce and Giblet Gravy (*nut free, soy free, gravy has gluten everything else is gluten free*)

Smoked Prime Rib w/Chipotle Au Jus and Horseradish Crème Fraiche (*dairy*)

Maple Glazed Bone in Ham w/Stone Ground Mustard (*soy free, dairy free, nut free, gluten free*)

Roasted Butternut Squash Soup, Toasted Pepitas and Tarragon (*vegan*)

Loaded Baked Potato Soup, Fried Leeks (*dairy, pork, gluten, nut free*)

Slow Dough Rolls

### Kids

Carrot sticks, Celery sticks, Ranch (*dairy, soy, egg*), Fruit salad

Mac N' Cheese, Mashed Potatoes, Broccoli, Corn

Chicken Tenders, Turkey Breast

Double Chocolate Brownies, Sugar Cookies

### The Main

Seared Salmon, Herb Panko Crust, Fredericksburg Jalapeno Dijon Cream (*dairy, gluten*)

Poblano and Cream Cheese Whipped Potatoes (*dairy, gluten free, soy free, vegetarian*)

Sorghum and Bourbon Glazed Sweet Potatoes, Sugared Pecans, Brûléed Marshmallows (*gluten free, dairy free*)

Chorizo and Cornbread Stuffing (*gluten, pork, nut free*)

Wild Mushroom Green Bean Casserole w/Tobacco Onions (*dairy, mushrooms, nut free, soy free*)

Roasted Root Vegetables, Texas Honey, Turnips, Rutabaga, Parsnips and Beets (*gluten free, dairy free, soy free*)

Japanese Pumpkin Ravioli, Wild Mushrooms, Toasted Walnuts, Saffron Manchego Cream Sauce (*gluten, dairy, nuts, mushrooms*)

Cavatelli Pasta, Fried Speck, White Wine and Lemon, Parmesan, Asparagus, Pearl Onions (*gluten, dairy, nut free, soy free*)

### Sausage Station

House-made Beer Mustard, Cranberry Orange Relish, Horseradish Crème Fraiche, Spiced Pear Butter, Whiskey Bacon Jam, Local Hot Sauces, Caramelized Onions

Petite Hoagies, Chicken Apple Sausage, Bauern Bratwurst, Chorizo

Duck Sausage and Sweet Potato Gnocchi, Bourbon Reduction, Aged Gouda, Blistered Lacinato Kale, Spaghetti Squash

### Dessert

Pumpkin Pie, Mini Chocolate Dipped Poached Pears, Chocolate Nutella Tart, Cranberry Swirl Cheesecake, Pumpkin Cream Puff, Dulce de Leches Moon Pie, Apple Tart with Rosemary Lime Sugar, Sweet Potato Cupcake, Assorted Cookies, Cinnamon Flan, Pecan Tart, Brown Butter Pecan Cake, Chocolate Salted Caramel Pots de Crème

### Hot Dessert

Gingerbread Bread Pudding, Vanilla Anglaise

Pear Blackberry Cobbler, Almond- Coconut Crumble

### Ice Cream Bar and Toppings

Assorted Ice Cream Flavors

Oreos, Sprinkles, M&Ms

Popping Bobas, Fresh Berries

### Specialty Desserts

Sugar Free Cakes

Flourless Chocolate Cakes

Vegan Bliss Bites

### Gourmet Ice Cream Sandwich Station

Chocolate Chip Cookies, Cinnamon Sugar Churro

Toppings: Mini Chocolate Chips, Reese Pieces, Fruit Loops, Honey Roasted Peanuts, Sprinkles