



Thanksgiving Buffet

Thursday November 22nd, 2018 | Seating 11am – 7pm



CHEESE SELECTIONS

Imported and Local Cheeses, Including, La France Brie, Gouda, Tillamook Cheddar, Emmental, Havarti Derby Sage, Humboldt Fog, Local Indio Medjool Dates, Apricot Jam, Blackberry Jalapeño Jam
Garlic Herb Roasted Marcona Almonds, Finger Grapes

CHARCUTERIE

Black Truffle Salami, Sopressata, Capicola, Prosciutto, Dry Chorizo, Cornichons, Mixed Olives
Dijon and Red Wine Mustards, Home Made Pickled Mushrooms, Fennel, Asparagus Artichokes and Hearts of Palm

SALADS

Roasted tomatoes and Bocconcini Cheese, Red Onions, Baby Kale, Vinaigrette
Harvest Butternut Squash, Granny Smith Apple, Cranberries, Goat Cheese, Mixed Greens, Agave Whisky Vinaigrette
Sweet Potato, Green Onion, Corn, Sliced Almonds, Cranberries, Feta Cheese, Citrus Maple Glaze
Mixed Berries and Spinach Salad, Blue Cheese, Pickled Red Onion, Champagne Vinaigrette
Seasonal Crudités Vegetable, Ranch Dressing
House Roasted Red and Yellow Beets, Mixed Greens, Red Onion, Tomato, Feta Cheese, Champagne Vinaigrette
Organic Mixed Greens w/ Assorted Dressings
Waldorf Salad, Caesar Salad, Fresh Cranberry Salad

BAKERY

Olive Rosemary Batard, Cranberry Pumpkin Seed Batard, Buttermilk Biscuits, Corn Bread Muffins
French Sourdough boule, Nutella Pastry Bites with Brie
Date Brioche, Vanilla Bean Butter, Apricot Chutney and Black berry Jam

CARVING STATION

Traditional Roast Turkey, Gravy, Fresh Cranberry Sauce
Roasted Prime NY Striploin, Port Wine, Green Peppercorn Sauce, Horseradish Cream
Stuffed Leg of Lamb, Spinach, Goat Cheese, Roasted Tomatoes, Garlic, Thyme, Marjoram, and Cranberries
Pork Loin Stuffed, Apricot, Sausage, Sage, Baby Kale, Pineapple Chutney

CHEF SIDES

Sweet Potato, Marshmallow and Pineapple Casserole
Whipped Yukon Gold Potatoes with Sea Salt and European Butter
Jalapeno Mac N Cheese, Green Beans Almandine, Brussels Sprouts Sautéed with Shallots
Carrots a la Orange, Parsley, Batter Maple Whisky Glaze
Traditional Stuffing, Miropoix, Sausage
Cornbread Stuffing, Apricot, Cranberries
Winter Squash, Feta Cheese, Parsley, Zucchini, Yellow Squash, Butternut Squash

SEAFOOD

Fish Ceviche, Tostada Chip
Crab Claws, Peel & Eat Shrimp, Lemon, Cocktail Sauce, Remoulade
House Made Smoked Salmon, Caper, Onions, Boiled Egg, Cream Cheese, and Mini Bagel

DESSERT SELECTIONS

Fruit Tart, Apple Pie, Bourbon Pecan Pie, Pumpkin Pie, Cookies, Brownies, Tiramisu Tea Tarts

Adults \$54.00 | Children 3 - 12 years \$19.95

Beverages, tax and gratuity additional

Reservations 760.342.1999 | 80400 Highway 111, Indio, CA