



Thanksgiving Buffet

Thursday, November 28th, 2019 | 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, Soppressata, 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 Buffalo Mozzarella 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, Blue Cheese, Pickled Red Onion, Champagne Vinaigrette
Seasonal Vegetable Crudit , Ranch Dressing
House Roasted Red and Yellow Beets, Mixed Greens, Red Onion, Tomato, Feta Cheese, Champagne Vinaigrette
Organic Mixed Greens, Assorted Dressings
Waldorf Salad | Caesar Salad | Fresh Cranberry Salad

BAKERY

Olive Rosemary Country Bread | Cranberry Pumpkin Seed Country Bread | Buttermilk Biscuits
Corn Bread Muffins | French Sourdough Boule | Pastry Bites with Brie
Date Brioche | Vanilla Bean Butter | Apricot Chutney and Blackberry Jam

CARVING STATION

Traditional Roasted Turkey, Gravy, Fresh Cranberry Sauce
Roasted Prime Rib of Beef, Au Jus, Horseradish Cream
Stuffed Leg of Lamb, Spinach, Goat Cheese, Roasted Tomatoes, Garlic, Thyme, Marjoram, Cranberries
Bone-In Honey and Maple Glazed Ham, 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 Saut ed with Shallots
Carrots a l'Orange, Parsley, Maple Butter Whisky Glaze
Traditional Sausage Stuffing | Cornbread Stuffing, Apricot, Cranberries
Winter Squash | Zucchini | Yellow Squash | Butternut Squash

SEAFOOD

Poached Cod in White Wine and Dill Sauce
Fish Ceviche, Tostada Chips
Crab Claws | Peel & Eat Shrimp, Lemon, Cocktail Sauce, Remoulade
House Made Smoked Salmon, Capers, Onions, Boiled Egg, Cream Cheese, and Mini Bagel

DESSERT SELECTIONS

Fruit Tart | Apple Pie | Cherry Pie | Bourbon Pecan Pie | Pumpkin Pie | Cookies | Brownies | Madelaine Tarts
Coconut Macaroons | Chocolate Truffles

Adults \$59.95 | Children 3 - 12 years \$19.95

Beverages, tax and gratuity additional

Reservations 760.342.1999 | 80400 Highway 111, Indio, CA