

THANKSGIVING BOUNTIFUL BRUNCH

ARTISAN WISCONSIN CHEESE DISPLAY

Wisconsin Carr Valley brie baked with brandy infused berry compote
Hooks 5 year aged cheddar with bittersweet chocolate fondue
Grilled halloumi with marinated olives
Double Gloucester cheese with sundried apricot compote
Port and sage derby cheese with balsamic peach and bacon jam
New York flat breads, lavosh, grilled baguettes
Spiced nut mix

HARVEST OF STARTERS AND SALADS

Bacon and Brussels salad with smoked chicken
Autumn kale and apple salad with garlic croutons and sundried tomatoes
Orecchiette pasta salad with salami, herbs, and mozzarella
Exotic fruit salad with mango-passionfruit syrup and micro mint
House-made granola, yogurt, and berry parfaits

Market salad display

Mixed greens, pickled beets, grilled asparagus, roasted bell peppers, spiced cucumbers, assorted radishes, marinated olives, feta cheese, lemon-herb surimi, heirloom tomatoes, bacon, shaved pecorino, fresh croutons, pumpkin seeds, sunflower seeds, coconut pecan crunch, crispy shallots, assorted salad dressings

Caesar salad display

Romaine lettuce, shaved parmesan, sundried tomatoes, croutons, anchovies, house-made Caesar dressing



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SCULPTED ICE AND SEAFOOD DISPLAY

Citrus poached gulf prawns with spicy mango and horseradish tomato cocktail sauces, oysters on the half shell, black pepper mignonette, hot sauces, scallop ceviche with wonton chips, Alaskan cold smoked salmon, with toast points, eggs, capers, red onion

ACTION STATIONS

Fresh Organic Egg Omelets

Ham, spinach, peppers, mushrooms, tomato, shrimp, scallions, bacon, sausage, asparagus, cheddar, gruyere, tomato basil salsa, jalapeno, white bean salsa

The Carvery

Pear BBQ rubbed Virginia pit ham

Rosemary and garlic-basted turkey with roasted shallot giblet gravy

Cranberry tangerine sauce

Pommery mustard cream

Pineapple chutney

Artisan dinner rolls and butter

Pasta To Order

Napolitana Italian sausage sauce, garlic pepper cream sauce, cheese tortellini, rigatoni pasta, crushed red pepper, basil pesto, parmesan cheese, herb persillade, roasted tomato-scallion salsa



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BRUNCH ENTRÉES

Herb-crusted salmon, garlic-dill cream sauce
Sausage, gruyere, and caramelized onion egg strata
Spinach-fontina stuffed chicken breast, sundried tomato cream
Crispy duck breast with juniper-Frangelico sauce & persimmon salsa
Charred cauliflower and sautéed Brussels sprouts, with garlic chili oil
Buttery whipped potatoes with gravy
Sweet potato soufflé with homemade marshmallow topping
Breakfast sausage patties
Maple peppered bacon
Brown butter baby carrots with herbs

DESSERTS

Pumpkin pie with cinnamon whipped cream
Bourbon pecan pie with maple whipped cream
Assorted mini cheesecakes
Cranberry orange custard tarts
Blood orange tarts with toasted meringue
Sea salt butterscotch tarts
Salted caramel apple crumble tarts
Fudge ganache brownies
Carrot cake cake pops
Chocolate espresso cake
Blueberry pomegranate panna cotta
Pumpkin cake with maple whip
Fig & honey mascarpone tart

