

BREAKFAST

TRADITIONAL EGGS BENEDICT

Toasted English Muffin, Canadian-style Bacon, Poached Egg, Hollandaise

APPLE WOOD SMOKED BACON

MAPLE CURED SAUSAGE PATTIES

AWESOME PANCAKE STATION

Pumpkin Chocolate Chip, Blueberry-Lemon And Red Velvet Cake Batters, Fresh Berries, Powder Sugar, Chocolate Shavings, Whole Butter, Roasted Peanut Butter, Whipped Cream, Buttercream Icing, Somerset Maple Syrup

RICOTTA CHEESE BLINTZ

Fresh Triple Berry Compote, Powdered Sugar

QUICHE LORRAINE

Custard, Baby Swiss, Spinach, Smoked Bacon, Green Onion, Roasted Red Pepper

OMELET STATION

Eggs, Egg Whites, Ham, Bacon, Sausage, Lump Crab Meat, Asparagus, Diced Peppers, Baby Spinach, Salsa, Mushrooms, Pepper Jack Cheese, Boursin, Sharp Cheddar, Swiss

APPETIZERS

SUN-RIPENED FRUIT & BERRY DISPLAY

Honeydew, Cantaloupe, Pineapple, Watermelon, Kiwi, Star Fruit, Fresh Berries, Red Seedless Grapes, Housemade Granola, Bananas Foster Greek Yogurt, Brown Sugar Dip

ARTISAN CHEESE BOARD

4-Year Aged Cheddar, Buttermilk Bleu, Beamster Gouda, Gran Cru, Fontina, Honey Dijon, Horseradish, Whole Grain Dried Cherry Mostarda, Assorted Crackers

PETITE TEA SANDWICHES

Smoked Turkey Salad, Arugula Mayo, Cranberry Chutney, Duck, Pistachio & Wild Mushroom Galantine, Watercress, Orange Sauce Mini Brioche

RAW BAR

Citrus Poached Gulf Shrimp, Alaskan Snow Crab Claws, Ameripure Oysters, Tomato Horseradish Sauce, Remoulade, Spicy Mustard, Old Bay Mignonette, Drawn Butter, Lemon Segments

HOUSE SIDES

SQUASH SALAD

Roasted Butternut Squash, Spinach, Radicchio, White Frisee, Cowboy Rodeo Goat Cheese, Candied Walnuts, Dried Cranberries, Warm Bacon Cider Vinaigrette

CARROT SLAW

Sweet Carrot, Honey Crisp Apple, Golden Raisin Salad, Vanilla Yogurt Dressing

SWEET POTATO SALAD

Sweet Potato & Yam Salad, Cinnamon Honey Dressing

VEGETABLE COUS COUS

Pearl Cous Cous, Toasted Almond, Spiced Pear, Maple Roasted Acorn Squash, Zucchini, Pomegranate-Ginger Vinaigrette

TRADITIONAL SIDES

FRESH & CRISP SALAD BAR

Crisp Romaine Hearts & Mixed Field Greens, Grape Tomatoes, English Cucumbers, Sweet Peppers, Red Onions, Beets, Mixed Olives, Smoked Bacon, Hard Boiled Eggs, Focaccia Croutons, Feta & Bleu Cheeses Dressings: Buttermilk Ranch, White Balsamic, Basil Italian, Creamy Caesar

ROASTED BRUSSEL SPROUTS

Smoked Goat Cheese, Bacon, Malt Vinegar

FRESH GREEN BEAN CASSEROLE

Mushroom Veloute, Crispy Vidalia Onion

ROASTED GARLIC MASHED POTATO

Golden Yukon Potatoes, Whole Butter, Roasted Garlic Cream

CANDIED ROASTED YAMS

Honey-Thyme Butter, Dark Brown Sugar, Toasted Marshmallow

TRADITIONAL BREAD STUFFING

Mirepoix, Marjoram, Sage

BREAD AND BUTTER

Citrus Butter and Herb Butter

ENTRÉES

BROWN SUGAR CURED SMOKED

PRIME RIB OF BEEF

Roquefort Cream, Horseradish Cream, Spicy Mustard

LOCAL FOOTPRINT FARM TOM TURKEY

Lemon-Herb Brine, Giblet Gravy, Orange-Cranberry Sauce

COULOUTTE STEAK AU POIVE

Hen Of The Wood Mushroom, Caramelized Pearl Onions, Braising Jus

PECAN CRUSTED RAINBOW TROUT

Citrus Segments, Snipped Chives, Hazelnut Butter Sauce

DESSERTS

PUMPKIN PIE

CANDIED PECAN CAKE

Brown Butter Pears

CRANBERRY ALMOND CRUMB TART

CHOCOLATE HONEY GANACHE

SWEET POTATO CHEESECAKE

Toasted Marshmallow

PUMPKIN SPICE CHOCOLATE WHOOPIE PIES

CHERRY PIE CUPCAKES

RASPBERRY MASCARPONE TARTS

BROWN SUGAR PECAN COOKIES

NUTELLA CHEESECAKE MOUSSE

WHITE CHOCOLATE CRANBERRY COOKIES

PUMPKIN CHEESECAKE STREUSEL BAR

APPLE PIE BITES

CHOCOLATE BOURBON PECAN TART

PUMPKIN PRALINE TRIFLE

Gluten Free

APPLE CRISP MARTINI

Dairy Free



THANKSGIVING | 2017 BRUNCH MENU

RESERVATIONS ARE REQUIRED. PLEASE CONTACT A RESORT RESERVATIONS SPECIALIST AT 866.344.6957.