



FAMILY STYLE THANKSGIVING DINNER

APPETIZER STATIONS

Warm Duo of Sweet & Savory Baked French Brie

herb & garlic marinated tomato, wild arugula, pistachio,
sweet bell peppers, brown sugar & toasted pecans.
sliced baguette, crackers, grapes, smoked almonds, fig jam,
grand del mar honeycomb.

Vegetable Garden Display

bloomsdale spinach, mesclun winter greens, baby kale,
red quinoa, farro salad, pancetta
roasted kabocha squash, dried cranberry, shaved fennel, roasted mushroom
ash ripened goat cheese, gorgonzola, shaved parmesan, toasted walnut
pomegranate vinaigrette, grand del mar honey & whole grain mustard vinaigrette
vadouvan roasted cauliflower & carrot "hummus"
tiny vegetables, dark rye "dirt", home style ranch & onion dips
beetroot, lentil & feta dip
local farm daily crudite vegetables
fresh baked artisan breads

Raw Bar

carlsbad oysters with mignonette and tabasco
cocktail shrimp with bloody mary sauce
fresh ahi tuna with shoyu and maui onion
king salmon with crispy garlic and hot chili oil
corn chips with crispy wonton shells
wasabi furikake with togarashi, scallion, and toasted sesame

FAMILY STYLE MAINS

diestel turkey

breast & leg, chestnut sage stuffing

or

roasted cauliflower

truffle and coriander

vegan

SIDES

mashed potatoes

grand del mar honey glazed carrots & parsnips

brussel sprouts with pancetta and red onion

sweet potato with pecan and citrus

giblet gravy

cranberry sauce

DESSERT DISPLAY

pumpkin cheesecake

deep dish apple pie

chocolate caramel tart

spiced carrot cake

chai spiced madeleines

maple pecan cookies

THE MANCHESTER ROOM

\$185 per person

Fairmont
GRAND DEL MAR