



FAMILY STYLE BUFFET THANKSGIVING DINNER

APPETIZER STATIONS

Sweet & Savory Baked Brie

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

Vegetable Garden Display

bloomsdale spinach, winter greens, baby kale, chicory, citrus, sprouting broccoli,
snap peas, aubergine, pear, persimmon, pomegranate
red quinoa, farro, roasted kabocha squash, cranberry shaved fennel, roasted
mushroom, dandelion, pickled okra
ash ripened goat cheese, shropshire bleu, shaved pecorino, toasted walnut
apple cider vinaigrette, grain mustard vinaigrette, citrus vinaigrette,
grand del mar honey
hummus, spinach artichoke dip
local farm daily crudite vegetables
fresh baked artisan breads, baguette, naan

Raw Bar

carlsbad oysters, mignonette
cocktail shrimp, bloody mary sauce
fresh ahi tuna, salmon, crispy garlic, pickled ginger, shallot, chili oil
ceviche, "tigers milk" & citrus, avocado
corn chips, crispy wontons, coconut sticky rice
wasabi furikake, wakame, togarashi, scallion, sesame

Salad

dandelion, sorrel, carlsbad strawberries, heart of palm
prosciutto, apricots, goat cheese, cilantro dressing
heirloom tomato, burrata, basil, balsamic, olive oil
grilled asparagus, citrus segment, almond, champagne vinaigrette
roasted heirloom carrot, walnuts, sultanas

PANTRY

Cereal

corn flakes, cheerios, rice krispies, granola, bircher muesli

Milk

skim, 2%, almond, soy, oat

Breads

white, whole wheat, sourdough, raisin, baguette, bagel, selection of danish, muffin, croissant

Preserves

house made jam, marmalade, honeycomb, almond butter,
artisanal butter, cream cheese, lemon curd, smashed avocado

Fruit & Yogurt

saffron pear, compressed melon, caramelized pineapple,
cardamom poached oranges, berries, figs
potted parfait & chia pudding

Smoked and Cured

Smoked Salmon

capers, lemon, red onion, remoulade, cornichons

Little Italy Charcuterie

grainy mustard, seasonal pickles, radish

California Cheese

artisan selection of soft and hard cheese

Hot

Sage & Apple Stuffing

Whipped Potatoes

Butternut Squash Ravioli, roasted squash, parmesan

Yams, orange, pecan maple buter

Honey Roasted Carrots & Parsnips

ACTION STATIONS

Carving of Prime Rib

horseradish, mustard

Carving of Turkey

cranberry sauce, gravy

Kids Station

Crudit  & Ranch

Pumpkin pancakes

French toast

Seasonal fruit, Chantilly cream, Maple syrup

Turkey pinwheel

Turkey nuggets

Fries

Mac & cheese

Sweet Station

Pumpkin Pie

Apple Crumble

Honey Citrus Madeleine

Salted Caramel Eclair

Chocolate Espresso Pot de Creme

Cinnamon Sugar Donut Hole

Spiced Cheesecake Tart

Maple Coffee Cake

Milk Chocolate Mousse

THE MANCHESTER ROOM

\$180 per adult

\$90 per child