

# THANKSGIVING *Brunch*

## FARMER'S MARKET

### MARKET GREEN SALAD BAR

A full display of fresh greens and toppings.

### CHEF'S CHARCUTERIE

Assorted artisanal meats and cheeses.

### HOMEMADE SAUCES

Balsamic fig jam, orange blossom honey, grain mustard.

### PICKLED VEGETABLES

### DRIED TROPICAL FRUITS

*Chef's*

## ACTION STATIONS

### ARTISAN BREADS & CRACKERS

#### OLD WORLD BREAD

With seasonal whipped butters.

#### TURKEY

Apple cider brined whole turkey.

#### SLOW ROASTED PRIME RIB

Choice prime rib with chianti demi glace.

#### SEAFOOD VOL-AU-VENT

Sautéed scallops, shrimp, blue crab, chardonnay leek cream sauce, herb puff pastry, lemon chive oil with micro dill.

## HOLIDAY FAVORITES

### BLACK FOREST HAM

with apricot & ginger glaze.

### HERB CRUSTED SALMON

with champagne dijon butter sauce

### BUTTERNUT SQUASH RAVIOLI

with sage brown butter sauce

### YUKON GOLD SMASHED POTATOES

with cracked pepper gravy.

### BLUE LAKE GREEN BEAN

### CASSEROLE

with tobacco onions.

### SWEET POTATOES

with marshmallow gratine

## FRESH SEAFOOD

### GEORGIA SHRIMP COCKTAIL

### LOBSTER BISQUE

### MUSSELS & CLAMS

Marinated green lip mussels & baby clams, citrus mignonette.

### LOX & BAGELS

House cured salmon, everything bagel chips, capers, red onions, chive cream cheese.

Reservations required. Cancellations made 72 hours or more in advance will receive a full refund.  
Cancellations made within 72 hours will not receive a refund.

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## SUNRISE BREAKFAST

### FRESH BAKED BREADS

danishes, muffins, fruit breads

### SEASONAL FRUIT DISPLAY

with orange blossom yogurt

### BISCUITS & GRAVY

buttermilk biscuits, sausage gravy

### SKILLET CORN BREAD

### SMOKED CHEDDAR CHEESE GRITS

### YUKON GOLD HASH BROWNS

### SMOKED BACON

### BREAKFAST SAUSAGE

### VEGETABLE & GOAT CHEESE

### FRITTATA

## *Holiday* SWEETS

### HOLIDAY DESSERT DISPLAY

### ASSORTED HOLIDAY PIES

### CAKES & SEASONAL FRUIT TARTS

## *Made to order* BREAKFAST STATIONS

### BELGIAN WAFFLES

chocolate chips, assorted fruits,  
candied sprinkles, whipped cream

### EGGS FLORENTINE "BENNI"

Poached egg, smoked pork loin,  
wilted spinach, asiago mornay sauce,  
candied bacon

### COASTAL CRAB CAKE "BENNI"

Poached egg, house made crab cakes,  
toasted english muffin, citrus hollandaise

## KID'S STATION

### CHICKEN FINGERS

### MAC & CHEESE

### CORNDOGS

### PEANUT BUTTER & JELLY

### SANDWICHES

### TATER TOTS

## THURSDAY, NOVEMBER 24

11:00 A.M. TO 1:30 P.M. • 2:00 P.M. TO 4:30 P.M.

Members: \$60\* • Non-members: \$70\*

Children 12 and under: Members \$30\* • Non-members \$40\*

Children 3 and under are complimentary.

\*priced person, plus tax and 22% service charge

The logo for Sago is a teal circle containing the word "Sago" in a white, elegant cursive script.