

THANKSGIVING *Brunch*

FRESHLY BREWED TEA, COFFEE, AND SOFT DRINKS ARE INCLUDED

PILGRIM'S TABLE

SLOW ROASTED TURKEY & TURKEY GRAVY
GUAVA-GLAZED PIT HAM
SOUTHERN FRIED CHICKEN
MASHED POTATOES
CORNBREAD DRESSING
FRESH GREEN BEAN CASSEROLE
GLAZED CARROTS
SWEET POTATOES - MARSHMALLOW BRULÉ
AU GRATIN POTATOES
ORANGE-CINNAMON CRANBERRY SAUCE

CARVERY TABLE

ROAST PRIME RIB OF BEEF
Au-Jus, Wild Mushroom Demi-Glace,
Horseradish Sauce

THE SEAFOOD BAR

PEEL & EAT SHRIMP
Cocktail Sauce, Fresh Lemon
LOX & BAGELS
Cured Salmon, Herb Cream Cheese, Tomato,
Spanish Onion, Capers, Bagels
LUMP BLUE CRAB CAKES
House Remoulade

DESSERTS

ASSORTED HOLIDAY PIES
CAKES & SEASONAL FRUIT TARTS

GARDEN BAR

A Full Display of Fresh Greens & Toppings
with Assorted House Dressings

CHARCUTERIE

Assorted Artisanal Meats & Cheeses
Balsamic Fig Jam, Orange Blossom Honey,
Whole Grain Mustard, Grilled, Roasted, & Pickled
Vegetables, Dried Fruits & Mixed Nuts,
Mediterranean Olive Medley, Fresh Baked Breads

BREAKFAST TABLE

SCRAMBLED EGGS
HOLIDAY FRITTATA
BRUNCH POTATOES
SMOKED CHEDDAR GRITS
BISCUITS & GRAVY
APPLEWOOD SMOKED BACON
SAUSAGE LINKS
SILVER DOLLAR PANCAKES
Maple Syrup
BREAKFAST BREADS
Danishes, Muffins, Fruit Breads, Croissants
SEASONAL FRESH FRUIT & BERRIES

KIDS STATION

CHICKEN FINGERS
MAC & CHEESE
MINI CORNDOGS
TATER TOTS

THURSDAY, NOVEMBER 23 • 10:30 A.M.-4 P.M.

Members \$69* • Non-Member \$79* | Children 12 & Under: Member \$35* • Non-Member \$40*
Children 3 and under are complimentary • Last reservation at 3 p.m.

*Priced per person, plus tax and 22% service charge

Sago