

Thanksgiving Brunch 2015

10am – 3pm

\$30 | \$15 for children 12yr and under | 4 and under eat free

Seasonal Fruit Display

House-made Breakfast Pastries

Pumpkin Scones, Danish, Lemon Thyme Muffins, Banana Bread, Cinnamon Rolls

Cheese Blintz Station

Orange scented ricotta filled crepes with sweet & savory toppings

Made to Order Waffles

Fresh berries & whipped cream

Omelet & Eggs your way

Chilled Butternut Squash Shooters

Seasonal Salads

Kale Caesar, Roasted Squash & Cranberry, and Heirloom Beets & Goat Cheese

Mediterranean Red Quinoa Salad

Trio of Chef's Stuffing

Traditional, Cornbread & Cranberry, and Cracked wheat & Maple Raisin

Free Range Carved Turkey

Dark & Light Meat, Mashed Potatoes, Traditional Gravy

Colorado Striped Bass

Pan Seared, Forged Mushroom Bruschetta, Lemon Thyme Emulsion

Agave Glazed Sweet Yams

Almond Brussel Sprouts & Green Beans

Assorted Holiday Desserts