



# GIVE THANKS

## THURSDAY, NOVEMBER 25 • BUFFET

12 - 3 P.M. • \$60 ADULTS • \$18 KIDS 6-12

FOR RESERVATIONS, CALL 843-341-8058

### CHILLED

Red Kuri Squash Salad | Watercress, red kuri squash, honey ricotta salata, pickled persimmon, toasted benne seed vinaigrette

Local Cheese and Charcuterie | Assorted artisanal cured meats, local cheeses, traditional accompaniments

Seafood | Sapelo Island clams, East Coast oysters, poached shrimp, snow crab, cocktail sauce, mignonette, lemons, house hot sauce

Smoked Salmon | House cold smoked salmon, egg white and yolk, capers, red onions, tomatoes, herb whipped cream cheese, mini bagels

### CARVING STATION

Thanksgiving Turkey | Sage and giblet gravy with cranberry sauce, served with cornbread dressing

Smoked Prime Rib | Horseradish cream, rosemary jus, mini rolls

### BREAKFAST

Scrambled Eggs | Pecanwood Smoked Bacon  
Blueberry Sausage | Chicken Sausage | Breakfast Potatoes | French Toast | Chicken and Waffles

Chef-Made Omelets | Array of toppings

### ENTRÉES, SOUP AND SIDES

Acorn Squash Soup | Smoked goat cheese mousse, candied squash seeds, autumn essence

Open Blue Cobia | Lump crab hoppin' john, chow chow vinaigrette

Crispy Confit Duck | Toasted farro, pomegranate, mint

Whipped Yukon Gold Potatoes | Butter, butter and more butter

Green Bean Casserole | Just like grandma made

Sweet Potato Casserole | Cohen Farms pecans, marshmallows

Breads and Such | Freshly baked assortment of Sprout Momma's breads and danishes with accompanying spreads

### SWEET ENDINGS

Chef's Selection of Mini Pies | Key lime, pecan, chocolate cream, pumpkin

### BEVERAGES

Coffee | Tea Selection | Soda | Water



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