



THANKSGIVING

LAS PALMAS BALLROOM

SOUP

Curried Parsnip & Coconut, Blackened Pumpkin Seeds

SALADS

Roasted Beets, Herb Vinaigrette
Roasted Heirloom Carrot, Preserved Lemon-Balsamic
Haricot Verts, Truffle-Honey Mustard Dressing
Sweet Potato, Cilantro-Orange Vinaigrette
BYO Salad Table

SEAFOOD BAR

Jonah Crab Claws
Old Bay Poached Shrimp
Shucked Oysters

CHEF'S CARVERY

BUTTER BASTED HOLIDAY TURKEY
Thigh Roulade, Traditional Gravy,
Italian Sausage & Apple Sourdough Stuffing
HERB & GARLIC CRUSTED NY STRIPLOIN
Bordelaise Sauce, Mustard Seed Chimichurri

HOT PRESENTATIONS

Honey-Bourbon Glazed Ham Eggs Benedict
King Salmon
Cioppino Seafood Stew
Brown Butter Roasted Root Vegetables
RLP Paella
Pumpkin Ravioli
Agave Glazed Heirloom Carrots
St. Andre Triple Cream Whipped Potatoes
Chef Martin's Bread Display

DELI

Cheddar
Point Reyes Blue
Chevre
Prosciutto de Parma
Genoa Salami
Dried Fruits
Mixed Nuts
Sliced Baguette
Crackers
Herb Mustard
Fruit Chutney

DESSERTS

Pumpkin Pie
Petite Pecan Pie
Apple Pie
Lemon Meringue Pie
Pumpkin Cheesecake
Fruit Tart
Chocolate Parfait
Vanilla Crème Brulee Tart
Chocolate Dipped Strawberries
Assorted Cookies
Chocolate Slice Cake
Red Velvet Cupcake

KIDS

Creamy Tomato Soup
Petite Grilled Cheese
Chicken Tenders
Cheese Pizza
Crispy Fish Slider
Pasta with Butter & Parmesan Cheese
Fully Loaded Tater Tots
Cheesy Macaroni
PB & J
Fruit Cups
Assorted Crudites & Ranch Dip

**\$85 ADULTS | \$40 CHILDREN 6-12 | COMPLIMENTARY CHILDREN 5 AND UNDER
EXCLUDING TAX AND GRATUITY**

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

**Consuming raw or undercooked meats/poultry/seafood/shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.*