



GIVE THANKS

THURSDAY, NOVEMBER 22 IN ROBERT'S RESTAURANT.

PLEASE CALL RESTAURANT FOR RESERVATIONS, (202) 756-5300.

COLD DISPLAY

ARTISANAL DISPLAY OF LOCALLY SOURCED

CHEESES & OLLI CHARCUTERIE

ROASTED BUTTERNUT SQUASH

Sweet Onion | Cranberry | Bell Peppers

SHRIMP & CHORIZO SALAD TOAST

Feta | Cucumber | Spicy Walnuts | Peppers | Virginia
Honey Vinaigrette

BACON & EGG DEVILED EGGS

SALAD DISPLAY

Baby Greens | Arugula | Spinach | Romaine | Iceberg
Wedges | Endive | Gorgonzola | Candied Pecans |
Currants | Grapes | Carrots | Tomatoes | Beets | Pickled
Onions | Roasted Peppers | Green Goddess Dressing |
Balsamic Vinaigrette | Caesar & Ranch Dressing (GF)

COASTAL SELECTIONS

WEST & EAST COAST OYSTERS | SHRIMP COCKTAIL
& CRAB CLAWS

Mignonette | Cocktail Sauce

ACTION STATIONS

WHOLE ROASTED HERB CRUSTED FREE RANGE

TURKEY

PRIME RIB

Mustard & Fresh Rosemary Crust | Horseradish Cream |
Au Jus

ROASTED WILD MUSHROOM RAVIOLI

Tomato Coulis | Sautéed Kale

BREAKFAST

CAGE FREE EGG & OMELET STATION

Applewood Smoked Bacon | Blueberry Maple Sausage | Country
Sausage Link

GREEN GARDEN QUICHE

FRENCH TOAST

Wild Berry Compote | Cream Chantilly

BELGIAN WAFFLES COOKED TO ORDER

Sugarman Maple Syrup | Warm Blueberry Compote

ENTRÉES

GRILLED GROUPER

Fennel Slaw | Citrus Beurre Blanc

CHICKEN CORDON BLEU

Sauvignon Blanc Sauce

*Glazed Thumbelina Carrots | Green Bean Casserole | Apple Cider
Braised Cabbage | Roasted Fall Vegetable Medley | Mashed
Potatoes | Candied Sweet Potatoes | Cornbread Dressing*

SWEET ENDINGS

SEASONAL MINI DESSERTS, PIES & CUPCAKES

*FLOWING SPARKLING WINE, MIMOSA BAR & BLOODY
MARY BAR.*

\$86 ADULTS, \$25 CHILDREN 6 – 12 (PLUS TAX)

**COMPLIMENTARY FOR CHILDREN 5 & UNDER. PARKING
INCLUDED.**

SEATING AVAILABLE EVERY HALF AN HOUR

**FROM 11:30 A.M. TO 3:30 P.M. 1.5 HOUR MAXIMUM PER
TABLE. BUFFET CLOSES AT 5:00 P.M.**



OMNI HOTELS & RESORTS