

# THE GRILL

SIMPLE. SUSTAINABLE. SEAFOOD.

## 🍁 Thanksgiving Brunch Buffet 2009 🍁

### **Raw Bar and Seafood Station**

Two Oyster Varieties  
Clams, Mussels  
Stone Crab Claws  
Steamed Peel n' Eat Shrimp  
House Cured Loch Duart Salmon  
Smoked Sturgeon

### **Salads**

SW Caesar Salad, Cornbread croutons  
Chicken and Wild Rice salad  
Organic Gathered Greens, Assorted Toppings and Dressings  
Laughing Bird Shrimp Salad  
Seafood Salad  
Assorted Charcuterie Platter

### **Carving Station**

Whole Heritage Turkey  
Carved Flank Steak  
Salt Roasted Gigha Island Halibut

## **Breakfast Favorites**

Farmstead Eggs, Omelets  
Dungeness Crab Benedict  
Waffles, Pancake, French toast  
Biscuits and country gravy  
Bacon, Artisan Sausage  
Breakfast Potatoes

## **Entrée Offerings**

Niman Ranch Short Ribs , Mascarpone Polenta  
Striped Bass , Fennel Tomato Tapenade  
Pork Medallions , Wild Mushroom Relish  
Yukon Gold Mashed Potatoes  
Home-made Stuffing  
Roasted Baby Root Vegetables  
Tuscan Kale with Sunchoke Veloute  
Sweet Potato and Butternut Gratin  
Brussel Sprouts Warm Mustard Vinaigrette

## **Desserts**

Apricot Frangipan Fresh Fruit Tart  
Traditional Pumpkin Pie, Brown Sugar Whip Cream  
Caramel Apple & Dried Cranberry Streusel Tart  
Sweet Potato Cheesecake, Candied Pecan Crust, Toasted Marshmallow  
Grand Marnier Chocolate Bombes  
Brown Butter, Almond & Seckle Pear Tarts  
Gingerbread Cupcakes, Vanilla Bean Cream Cheese Frosting  
Eggnog Bread Pudding, Rum Anglaise  
Cranberry Cashew & Pumpkin Seed Chocolate Bark  
Assortment of Autumn Cookies  
Assorted Holiday Miniature Pastries  
Assortment of Freshly Baked Holiday Breads, Muffins and Danish