

# THANKSGIVING BRUNCH

November 22nd, 2018

2-6 PM

\$55

## COLD

### Harvest Salad

Baby Kale | Grapes | Aged White Iowa Cheddar  
Spiced Pepitas | Preserved Raspberry Vinaigrette

### Classic Caesar Salad

Hearts of Romaine | Biscuit Croutons | Parmesan

### Chilled Seafood

Snow Crab Legs | Poached Gulf Shrimp  
Lemon | Cocktail Sauce | Hot Sauce

### Assortment of Cheeses *gf avail.*

House Mustards | Pickled Local Vegetables | Fruit Preserves  
Selection of Breads & Crackers

### Deviled Barham Farms' Eggs *gf*

Sweet Paprika | Mustard | Pickled Cucumbers

### Cranberry-Orange Relish *gf v*

## HOT

### Local Sweet Potato Gratin *gf v*

Topped with Brown Sugar and MO Pecans

### Green Bean Casserole *v*

Crisp Shallots and Roasted Herb-Wild Mushroom Puree

### Cast Iron Cornbread Dressing *gf v*

Local Black Walnuts | Mirepoix | MO Sorghum | Garden Herbs

### Mashed Potatoes *gf v*

Buttermilk | Tellicherry Pepper

### Herb Roasted Beef Sirloin *gf*

Sweet Onion Jus

### Grilled Salmon *gf*

Late Harvest Succotash Ragout

### Carving Station

Maple Glazed Berkshire Ham | Roasted Turkey Breast  
Assorted Dinner Rolls | Whipped Butter | Turkey Gravy

## SWEET

### Pies *v*

Pumpkin | Chocolate Mousse | Pecan

### Cookies *v*

Cranberry-Orange-Walnut | No Bake Peanut Butter *gf*  
Molasses-Ginger

### Cakes *v*

Carrot-Walnut | NY Style Cheesecake | Red Velvet