

Thanksgiving Buffet

Kessler Ballroom

12:00pm-12:30pm & 2:30pm-3:00pm

\$65 per person

\$25 ages 6-12, Free for children 5 and under

Carving Stations

Heirloom Turkey Breast

Ashley Farms Heirloom Turkey from Greensboro, NC
Giblet Gravy

Prime Rib of Beef

Peppercorn Crusted Prime Rib, Au Jus

House Smoked Pork Loin

Maple Glazed NC Heritage Pork, Cranberry Chutney

Bohemian Hunter's Platter

Prosciutto, House-Made Pâté

San Giuseppe Salami, Local Cheeses

Lusty Monk Mustard, Olives, Pickled Vegetables

Chilled Seafood Display

Whole Poached Scottish Salmon

Cucumber, Dill, Crème Fraîche

Poached White Shrimp

Sliced Lemon, Horseradish Cocktail Sauce

Bay Scallop Escabeche

Citrus Marinated Vegetables

Chilled Steamed Mussels

Garlic, Wine, Olive Oil

Soup & Salads

Local Squash Bisque

NC Apple Compote

Mixed Greens Salad

Assorted Fresh Vegetables

House Vinaigrette

Caesar Salad

Parmigiano-Reggiano, Italian Croutons

House Caesar Dressing, Anchovy

Trimnings & Sides

Cornbread Stuffing

House-made Cornbread, NC Apples, Fresh Sage

Whipped Potatoes

Idaho Potatoes, Whipped Butter

Sweet Potato Casserole

Brown Sugar, Molasses

Collard Greens

Green Beans

Sweet Corn Succotash

Glazed Baby Carrots

Orange-Cranberry Relish

Pickled Beets

Dessert

Pumpkin Pie

Flakey Butter Crust, Spiced Whipped Cream

Chocolate Pecan Pie

Shortbread Crust, Georgia Pecans

Spiced Carrot Cake

Pineapple, Coconut, Pecans, Cream Cheese Icing

Cranberry Apple Crisp

Oat Crumble Top, Vanilla Whipped Cream

**Holiday Entertainment featuring
Eric Ciborski on the
Bosendorfer Piano**