



THANKSGIVING BUFFET

\$85

CHILLED SEAFOOD & SUSHI

Oysters on the half shell – Champagne mignonette and caviar
Marinated Jonah crab claws
California roll
Spicy tuna roll
Vegetable tempura roll

SALAD STATION

Mixed Baby Lettuces
Loaded Wedge
Marinated Beets

CARVING STATION #1

Roasted Heritage Turkey (white and dark meat)
Louisiana Oyster Dressing
Cornbread Boudin Dressing
Celery and Walnut Stuffing (gluten free)
Giblet Gravy

CARVING STATION #2

Black Garlic crusted Prime Rib
Pommes Dauphinoise
Whipped mashed potatoes – traditional accompaniments
(bacon, cheddar cheese, butter, sour cream, chives)
Horseradish crème
Au jus

SIDE DISHES

Baked Mac and Cheese – truffle, loaded or 3 cheese
Green Bean Casserole
Sweet Potato Casserole
Cranberry Compote
Assorted dinner rolls and butter

DESSERT STATION

Pecan pie
Apple pie
Pumpkin pie
Caramel and Chocolate sauces
Vanilla ice cream

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness

