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# BAPTISTE & BOTTLE

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BOURBON + PROVISIONS

## THANKSGIVING DAY BRUNCH 2018

NOVEMBER 22, 2018 | 10AM - 3PM

adults \$79 | children (ages 4-10) \$33 | under 4, complimentary

### CARVING BLOCK

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**CLASSIC SLOW ROASTED TURKEY**

*cranberry orange relish / gravy*

**BLACK PEPPER CRUSTED HAM**

*honey bourbon glaze*

**VENISON**

*cherry jus / roasted celery root / wild mushroom*

**TRADITIONAL STUFFING**

*chestnut & bacon dressing*

### COLD SELECTIONS

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**LOCAL+EUROPEAN ARTISAN CHEESE DISPLAY**

**CHEF'S CHARCUTERIE LOCAL+INTERNATIONAL DISPLAY**

**CRUDITÉS**

*ranch / hummus*

**SMOKED SALMON**

*served on an everything bagel*

**VIRGIN BLOODY MARY**

**JONAH CRAB CLAWS**

**SUSHI STATION**

*avocado asparagus roll*

*california roll*

*spicy tuna tempura roll*

*pickled ginger, gluten free tamari, ponzu*

### SHRIMP LUKE

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**PEEL+EAT SHRIMP**

*lemon / homemade cocktail sauce*

### SOUPS, SALADS & BREADS

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**ARTISANAL BAGUETTES+ASSORTED ROLLS**

**BUTTERNUT SQUASH SOUP**

*cranberry gastric / candied pepitas*

**CHEDDAR BROCCOLI SOUP**

**BUILD YOUR OWN SALAD**

*baby spinach / croutons / cherry tomatoes*

*pickled onion / bacon bites / toasted pumpkin seeds*

*goat cheese / blue cheese / ranch dressing / french dressing*

*house dressing / fig vinaigrette*

### HOT SELECTIONS

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**WILD SALMON QUICHE**

*truffles / spinach / goat cheese*

**SALMON**

**EGGS BENEDICT**

**GREEN BEANS CASSEROLE**

**MASHED SWEET POTATOES**

**GARLIC MASHED POTATOES**

**PESTO PENNE GRATIN**

**ROASTED BRUSSELS SPROUTS**

### KIDS SELECTIONS

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**GRILLED CHEESE**

**CHICKEN FINGERS**

**MACARONI+CHEESE**

**ASSORTED COOKIES**

**CANDY MADNESS**

### SWEET TOOTH STATION

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**ASSORTED DESSERTS**

