

ARLO

THANKSGIVING BUFFET

\$95 per person, \$40 per child 12 and under

tax and gratuity not included

STARTERS

TREVISO & APPLE

Celery Root, Toasted Walnut, Kyoho Grapes,
Tart Apples, Lemon Dressing

BEET & FETA

Tangerines, Pistachio, Cucumbers, Rocket
Greens, Mandarin Dressing

FUYU & ARUGULA

Smoked Goat Cheese Crumbles, Craisins,
Shaved Onion, White Balsamic Dressing

ENDIVE & FRISEE

Poached Pear, Prosciutto, Marcona Almonds,
Sherry Vinaigrette

AGRUMATO AND ALLEPO PEPPER POACHED SHRIMP

Cocktail Sauce, Pink Peppercorn Mignonette,
Green Goddess Dressing

ROASTED BUTTERNUT BISQUE

Cinnamon Cream, Toasted Pepitas

ARTISAN CHEESE DISPLAY

Local and Imported Cheese, Housemade Jam,
Toasted Baguettes

ANTIPASTO DISPLAY

Coppa, Salami, Prosciutto, Roasted and
Pickled Vegetables, Stone Mustard

CARVING STATION

APPLE BRINED PORCHETTA

Calvados Sauce

ROSEMARY CRUSTED PRIME RIB

Au Jus, Creamed Horseradish

ASSORTED ROLLS

Butter, Olive Oil, Tomato Provençal

SANTA MARIA STATION

ROASTED DIESTEL TURKEY BREAST

Giblet Gravy, Cranberry Chutney

BUTTER ROASTED TURKEY THIGHS

Sage Butter Sauce

PASTA STATION

ROASTED BUTTERNUT SQUASH RAVIOLI

Choice of Sauces: Pesto Cream, Tomato Sauce,
Brown Butter Sage

Choice of Toppings: Sautéed Shrimp, Pancetta,
Caramelized Onion, Toasted Walnut, Parmesan

PLANCHA STATION

PAN SEARED SKUNA BAY SALMON

Rice Beans, Chorizo, Yuzu Butter Sauce, Chili Oil

TRADITIONAL SIDES

ROASTED SWEET POTATO

Maple Streusel

CHESTNUT & SAGE STUFFING

Fresh Herb

BUTTERY MASHED POTATO

Caramelized Shallots, Chives, Crispy Leeks

GREEN BEAN CASSEROLE

Porcini Mushroom Cream, Crispy Onions

CRISPY BRUSSELS SPROUTS

Sweet Chili Jam, Prosciutto Crisp

DESSERTS

SELECTION OF PIES

Apple, Pumpkin, Pecan, Sweet Potato

CHEF SELECTION OF PETITE DESSERTS