

PELICAN GRILL & BAR

NOVEMBER 23, 2023 | 11:00 AM - 3:30 PM

CAVIAR TROLLEY

passmore caviar | traditional accoutrements

OYSTER BUTLER

fanny bay & baja oysters

SEAFOOD DISPLAYS

shrimp | lobster | crab claws
mignonette | cocktail sauce & horseradish

CHARCUTERIE & CHEESE STATION

ARTISANAL BREADS & FRUIT DISPLAY

BREAKFAST FAVORITES

applewood-smoked bacon | french scramble | breakfast links | hot links
eggs benedict | o'brien potatoes

SOUP

butternut squash | granny smith apple cream soup

HOMEMADE PITA & FLAT BREAD

assorted home-made dips | spreads | relishes | grilled vegetables

FROM THE GARDEN

honeycrisp apple | endive | roquefort | candied pine nuts sweet & sour ginger carrot salad
roasted beet | kale | sweet potato | berry | goat cheese

PASTA STATION

shrimp scampi | garlic | white wine butter sauce | saffron ditalini pasta

CARVERY STATION

cider-glazed diestel turkey breast | confit leg blood orange cranberry sauce | gravy
tarragon mustard potato-crust alaskan halibut | dijon aioli
peppercorn molasses roasted prime rib | barbera jus

TRIMMINGS

cornbread sage stuffing | creme fraiche mashed potato
sweet potato casserole with candied pecan crust | bourbon maple brussels
mushroom & green bean casserole | crispy maui onion

HOUSE-BAKED BAKERIES

butter croissants | pain au chocolat | seasonal fruit danish | preserves | honey

DESSERT ROOM

gelato & sorbet sundae bar | classic pumpkin pie | citrus glazed rum butter cake
assorted shortbread cookies | cinnamon crumble loaf
old fashioned pecan pie | chocolate marquise | apple butter loaf
pumpkin cheesecake | blondies & brownies | mini cupcakes | petits fours

\$195⁺⁺ per adult | \$66⁺⁺ 12 & under

Pricing excludes additional alcohol, tax & service charge. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity will be added to parties of 6 or more.

THANKSGIVING BUFFET

P
ESTD 2008
G