



# THE GREAT ROOM



LOBBY LOUNGE & TERRACE

THANKSGIVING 2024

11:00 AM - 5:00 PM

**BREAD & BUTTER**

*truffle butter, rosemary honey  
butter, whipped butter,  
tomato & pepper jam*

**BRUSCHETTA BAR**

*classic tomato & basil  
whipped burrata & honey  
smoked salmon & creme fraiche  
roasted fig & prosciutto  
artichoke & olive tapenade*

**CHEESE &  
CHARCUTERIE**

*chef selection of cheese &  
cured meats*

**OMELET BAR**

*chino valley ranch cage free eggs  
& egg whites, rosemary ham,  
italian sausage, smoked bacon,  
mushrooms, onion, spinach,  
jalapeno, bell peppers,  
tomato, crab, baby shrimp,  
selection of cheese*

**BRUNCHING AROUND**

*soft scrambled eggs,  
applewood smoked bacon,  
pork sausage, crispy breakfast  
potatoes, french toast,  
ricotta lemon pancakes*

**INDIVIDUAL  
SALAD BAR**

**MARINATED KALE**  
*butternut tabbouleh, spiced  
chickpeas, dried cranberries,  
apple cider vinaigrette*

**CRUNCHY BRUSSEL SALAD**  
*fried shallots, shaved parmesan,  
candied walnuts, bacon crumble,  
maple vinaigrette*

**GOLDEN BEET &  
BURRATA SALAD**  
*arugula, candied pepitas, blood  
orange, champagne vinaigrette*

**CARVING STATIONS**

**TRUFFLE BUTTER  
ROASTED TURKEY BREAST**  
*cranberry mostarda,  
sage & black pepper gravy*

**PARMESAN CRUSTED  
SRF TOMAHAWK**  
*sauce chasseur,  
horseradish cream*

**CEDAR PLANK ORA  
KING SALMON**  
*bourbon brown sugar glaze,  
salsa verde, charred citrus*

**FIXINGS**

**FRENCH ONION  
SCALLOPED POTATOES**  
*gruyere cheese, caramelized  
onions, fried onion*

**CORNBREAD STUFFING**  
*sausage, apple, sage*

**BRUSSEL SPROUTS**  
*pancetta, calabrian,  
aged balsamic*

**ROASTED ROOT  
VEGETABLE HASH**  
*red wine vinegar gastric,  
herbs, pinenut crumble*

**KIDS BUFFET**  
*chicken fingers, french fries,  
mini pizzas, mac & cheese,  
hot dog sliders*

**HOUSE BAKED  
BAKERIES**  
*butter croissants, pain au chocolat,  
seasonal fruit danish,  
served with preserves, honey*

**DESSERT ROOM**  
*gelato & sorbet sundae bar,  
assorted pies & confections,  
autumn shortbread cookies &  
macarons, festive petit gateux*

**\$235<sup>++</sup> ADULTS | \$55<sup>++</sup> KIDS 12 & UNDER**

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

