

CALIFORNIA BISTRO & ARGYLE STEAKHOUSE

THANKSGIVING BRUNCH 2017

\$89++ FOR ADULTS/ \$32 FOR KIDS 6-12

CALIFORNIA BISTRO 10:30 AM TO 2:30 PM

ARGYLE STEAKHOUSE 10:00 AM TO 2:00 PM

ICED SEAFOOD DISPLAY

POACHED JUMBO SHRIMP, ALASKAN CRAB LEGS AND COCKTAIL CRAB CLAWS

CHIPOTLE COCKTAIL SAUCE, REMOULADE, MIGNONETTE AND LEMON WEDGES

HOUSE SMOKED SEAFOOD

STEELHEAD SALMON, BAY SCALLOPS AND GREEN LIPS MUSSELS

CREAM CHEESE, PURPLE ONIONS, SLICED TOMATOES, CAPERS, LEMON WEDGES

ASSORTED MINI BAGELS

SELECTION OF MAKI SUSHI AND SASHIMI

ASSORTED SUSHI ROLLS, TUNA AND SALMON SASHIMI

WASABI, SOY, PICKLED GINGER AND WAKAME SEAWEED SALAD

ARTISAN SALUMI

ARRAY OF LOCAL SALUMI

PICKLED VEGETABLES, CORNICHONS, GRAIN MUSTARD, APPLE MUSTARD

GRILLED COUNTRY BREAD

COLD BUFFET

FALL SQUASH SALAD, POBLANO CHILI, LATE FALLS GRILLED CORN, COTIJA CHEESE

MEXICANA CREMA, PEPITAS, DRIED PRICKLY PEAR, CILANTRO DRESSING

MINI FALL TART, ROASTED PEAR, CANDIED PANCETTA, BRIE CREAM, PISTACHIO, FRISÉE

ROASTED BEETS SALAD, POMEGRANATE SEEDS, GRAPEFRUIT SEGMENTS, WALNUTS

WATERMELON RADISH, WALNUT DRESSING

ALL NATURAL SMOKED CURED BEEF TENDERLOIN CARPACCIO, PICKLED MUSHROOMS

BABY ARUGULA, SWEET GARLIC CREAM

SPICED YAMS GAZPACHO, GINGERBREAD CRUMBLES AND CONFIT CHESTNUTS

PETERSON FARM ORGANIC GREENS, CANDIED PECANS, DRIED CRANBERRY, RICOTTA

ROASTED PERSIMMON, CHAMPAGNE DRESSING

GRILLED BABY GEM AND SHRIMP VERRINE, GARLIC BAGUETTE CROSTINI GREEN

GODDESS DRESSING

SMOKED BAY SCALLOP, CELERY ROOT PURÉE AND CHIPS IN VERRINE

APPLE GLAZED DUCK BREAST CROSTINI, BALSAMIC RED ONION COMPOTE, POPPED

WILD RICE

SELECTION OF ARTISANAL CHEESES, LOCAL HONEY, POME CHUTNEY

CANDIED WALNUTS AND ASSORTED BREADS

SELECTION OF RIPE SEASONAL FRUITS

BREAKFAST ITEMS

PUMPKIN PIE FRENCH TOAST, ROASTED PUMPKIN-MASCARPONE FILLING, CORN FLAKE

AND WHITE CHOCOLATE CRUMBLE

SMOKED BACON, CHICKEN APPLE SAUSAGE, PORK SAUSAGE

STATIONS

BEEF SHORT RIB HASH, WORCESTERSHIRE HOLLANDAISE

CARVING STATION

ORANGE, THYME AND CLOVE BRINED SLOW ROASTED FREE RANGE TURKEY

PEAR, DRIED CHERRY AND CORN BREAD STUFFING

ROASTED GARLIC AND SAGE GRAVY

CRANBERRY-ORANGE RELISH

COFFEE CRUSTED SMOKED PRIME RIB OF BEEF, AU JUS, HORSERADISH

HOT BUFFET

ROASTED FENNEL SOUP, PARMESAN CROUTONS, GREMOLATA

MAPLE GLAZED PORK TENDERLOIN, HOPPIN' JOHN

ROASTED SALMON, APPLE WOOD SMOKED BACON, CABBAGE, CHESTNUTS, HEIRLOOM

CARROTS, APPLE JUS

SEAFOOD AND SPANISH CHORIZO, BUTTERNUT SQUASH, KALE, SHERRY CARAMELIZED

PEARL ONIONS, MANCHEGO CREMA, PUMPKIN SEED PESTO

BRUSSELS SPROUTS, CELERY ROOT, SMOKED TURNIPS, APPLE CIDER GASTRIQUE

YUKON GOLD MASHED POTATOES

PASTRIES BUFFETS

SWEET POTATO PIE | APPLE PIE | PECAN PIE | CARROT CAKE | DOUBLE FUDGE CAKE

GATEAU BASQUE | PEAR AND CINNAMON ÉCLAIR | EGGNOG CHEESECAKE

VANILLA CARAMEL FLAN | CHOCOLATE PUMPKIN SWIRL CAKE

VANILLA AND BLACKBERRY SANDWICH | CITRUS PAVLOVA

BIONDA AND BLUEBERRY LIME | STICKY TOFFEE PUDDING | SPICED WINE PANNA COTTA

EXOTIC GLASS | PEANUT BUTTER AND BANANA

ASSORTED TRUFFLES | ASSORTED BARK | CHOCOLATE AND ORANGE SPECULOS

ASSORTED WHOOPEE PIES | APRICOT LINZER COOKIE | MINI S'MORES

WARM DONUTS HOLES, NUTELLA SAUCE AND CARAMEL SAUCE