



## Join Us For Thanksgiving 2023

\$75 Adults | \$40 Kids (Ages 5-12)

Children 4 & under Free

Table Time Limit:

Parties 1-4 guests – 75minutes | Parties Larger than 5+ guests – 90minutes

Reservations Required

Please E-mail — [Eques@hyatt.com](mailto:Eques@hyatt.com)

### **SOUP**

Spiced Apple Parsnip Soup (D) - Crispy Parsnip Chips

### **SALAD**

Mixed Greens - Red Onion, Roasted Acorn Squash, Candied Pecans, Gorgonzola, Cranberry Vinaigrette (N)

Arugula - Mandarin Orange Segments, Toasted Almonds, Dried Cranberries, Lemon Poppy Seed Vinaigrette (N)

Broccoli Salad - Roasted Squash, Toasted Walnuts, Red Onion, Sunflower Seeds, Dried Cranberries, Cider Vinaigrette (N)

### **HOT ITEMS**

Salmon - Maple Bourbon Cedar Plank, Cranberry Apple Chutney

Lamb - Lamb Rack, Pomegranate Glaze, Root Vegetables

Chicken - Wine & Herb Roasted Chicken, Apricot Glaze, Cranberry Wild Rice Pilaf

Tortellini Pasta - Pumpkin Alfredo Sauce, Butternut Squash, Toasted Walnuts, Fried Sage (D, E)

### **SEASONAL BREAD STATION**

House-Made Onion & Black Pepper Focaccia (G) (VGN)

House-Made Cranberry Orange Sweet Rolls (D, G, E)

House-Made Pumpkin Bread (G, E, S)

Local Macrina Brioche Rolls (D, G, E)

Whipped Butter (D)

Whipped Cinnamon Butter (D)

Whipped Cultured Butter (D)

### **SEAFOOD STATION**

Shrimp, Crab Legs

Cocktail Sauce, Lemons, Tabasco



### **MAC AND CHEESE STATION**

House Made Beecher's 3 Cheese Mac and Cheese (D)

Toppings: Uli's Chorizo, Grilled Chicken, Wild Mushrooms, Caramelized Onion, Divina Tomato, Butter Poached Shrimp (D)

### **CARVING STATION**

Citrus Apple Brined Turkey, House Made Turkey Gravy, Cranberry Sauce

Macrina Rye Bread, Sage, Ground Chicken Apple Sausage Stuffing (D, G)

Black Garlic Crusted Prime Rib, Caramelized Shallot Au Jus, Horseradish Crema (D)

Mini Brioche Rolls (D, E, G)

### **PASTRY SHOP DELIGHTS**

Cranberry, White Chocolate and Macadamia Nut Cookies (D, G, N, E)

Mini Pecan Pie (D, G, N, E,)

Apple Celery Panna Cotta with Cranberry Meringue (D, E)

Carrot Cake with Cream Cheese Mousse and Pineapple Compote (D, G, E)

Chocolate Mousse with Apricot Gelee (VGN)

Pumpkin Pie Cream Puffs (D, G, E)

Butternut Squash Napoleon with Brown Butter Powder (D, G, E,)

### **KIDS BUFFET**

Mini Corn Dogs, Chicken Nuggets (E, G)

Ketchup, Mustard

Fruit Skewers

Honey Yogurt Dipping Sauce (D, E, G)

**D: dairy / G: gluten / N: nuts / E: egg / S: seeds**

***All items will be served buffet style. Meal includes non-alcoholic beverages.***

***A 20% service charge is added to all dine-in checks.***