

Mercato Thanksgiving Brunch 2021

November 25, 11am – 4pm

\$120 per person, \$45 per child

Breakfast

Eggs Benedict, Poached Eggs, English Muffin, Canadian Bacon, Hollandaise Sauce

Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Bacon

Chicken Sausage

Sweet Potato Hash

“Build your Own” Omelet Station

Seasonal Fruit and Berries

From the Bakery

Assorted Bagels, Cereal, Bread, and Breakfast Pastries

Soup & Salad

Harvest Kale Salad, Tuscan Kale, Honeycrisp Apples, Walnuts, Currants, Red Grapes, Mustard Seed Vinaigrette

Fall Superfood Salad, Baby Spinach, Red Cabbage, Blueberry, Raw Almonds, Pomegranate Seeds, Apple Cider Vinaigrette

Roasted Beet Salad, Gold & Candy Striped Beets, Wild Arugula, Orange & Grapefruit Supremes, Crumbled Goat Cheese, Pistachios, Balsamic Vinaigrette

Farro Salad, Italian Farro, Butternut Squash, Sun Dried Tomatoes, Basil, Citrus Olive Oil

Caesar Salad, Hearts of Romaine, Red Endive, Herb Croutons, Parmesan Reggiano, Creamy Caesar Dressing

Caprese, Heirloom Cherry Tomatoes, Ciligene Mozzarella, Fresh Basil, EVOO, Balsamic Reduction

Pee Wee Potato Salad, Tri-Color Pee Wee Potatoes, Celery Leaves, Cornichons, Red Onion, Dill Vinaigrette

Farmer’s Market Salad, Mixed Greens, Shaved Heirloom Carrots, Persian Cucumbers, Watermelon Radish, Heirloom Cherry Tomatoes, Blood Orange Shallot Vinaigrette

Butternut Squash Bisque

Seafood & Sushi

Assorted Sushi and Rolls, Salmon, Tuna, Shrimp, Eel, California Roll, Spicy Tuna Roll, Vegetable Roll
Shrimp Cocktail, West Coast Oysters, and King Crab Legs

Cheese & Bread Display

Assorted California Cheeses, Dried Fruit, Nuts

Bread Display, Cranberry Walnut, Baguette, Pretzel Roll, Rosemary Bread, Parker House Rolls

Carving Station

Citrus Brined Turkey, Cranberry Sauce, Gravy

Smoked Prime Rib, Au Jus, Creamy Horseradish

HOT Station

Mesquite BBQ Chicken Thighs, Whiskey BBQ Glaze

Cedar Plank Salmon, Grilled Corn Salsa

Grilled Seasonal Vegetables

Cornbread Stuffing

Butternut Squash and Brussels Sprout Hash, Neuskies Bacon, Parmesan Cheese

Roasted Garlic Mashed Potatoes

Green Bean Casserole, Haricot Vert, Wild Mushrooms, Crispy Onions

Candied Yams, Roasted Red Garnet and White Sweet Potatoes, Cinnamon Honey Butter

Desserts

Chef Thomas Henzi's Selection of Breakfast Pastries, Mini Bagels, and Hand Crafted Desserts to include Bread Pudding, Pumpkin, Pecan, and Apple Pies

Kids Buffet

Chicken Fingers

Mac & Cheese

French Fries

Broccolini