

Mercato Thanksgiving Dinner 2021

November 25, 5pm – 9pm

\$80 per person, \$35 per child

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

Parker House Rolls

Seafood

Shrimp Cocktail, West Coast Oysters, and King Crab Legs

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 Hand Crafted Desserts to include Bread Pudding, Pumpkin, Pecan, and Apple Pies

Kids Buffet

Chicken Fingers

Mac & Cheese

French Fries

Broccolini