

MERCATO  
THANKSGIVING BRUNCH

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 Salad**

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**

## **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 with Whiskey BBQ Glaze  
Cedar Plank Salmon with Grilled Corn Salsa  
Grilled Seasonal Vegetables  
Cornbread Stuffing  
Butternut Squash and Brussels Sprout Hash with Neuskies Bacon and Parmesan Cheese  
Roasted Garlic Mashed Potatoes  
Green Bean Casserole with Haricot Vert, Wild Mushrooms and Crispy Onions  
Candied Yams with Roasted Red Garnet and White Sweet Potatoes  
and 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