

MERCATO  
THANKSGIVING DINNER

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 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

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 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, 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