

CIRCA 55
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