

## *Cold*

Crab Shooters

Whole Poached Farro Island Salmon | Condiments

South Bay Blond Oysters on a Half Shell |

Pomegranate Mignonette

Poached Gulf Shrimp | Bloody Mary Cocktail Sauce

Cranberry Walnut Salad | Arugula | Segmented Citrus |

Citrus Vinaigrette

Spiced Apples | Roasted Butternut Squash | Toasted Pepita Seed

Red Endive | Maple Vinaigrette

Artisan Greens Salad | Heirloom Tomato | Cucumber | Carrot | Red Onion

Balsamic or Apple Cider Vinaigrette

## *Hot*

Sweet Potato Bisque

Crispy Herb Shallot topped Halibut | Leek Confit | Tomato Broth

Harvest Vegetable Pot Pies

Maple Roasted Heirloom Carrots

Brioche Herb Stuffing | Caramellized Apples | Thyme

Whipped Yukon Gold Potatoes | Roasted Garlic | Chives

Pumpkin Mascarpone Ravioli | Riesling Sage Sauce

Carved Rib of Beef | Au Jus | Horseradish Sauce

## *Carving Station*

Maple Bourbon Brined Turkey | Pan Gravy | Cranberry Compote

Autumn Spiced Pit Ham | Pineapple | Ginger Relish

## *Children Buffet*

Hand Breaded Chicken Tenders | French Fry Cones

Vegetable Shooters | Mashed Potatoes

Peas And Carrots

## *Dessert*

Homemade Breads & Desserts By Chef Matthew

Thursday, November 23, 2023 | Windsor | 12-4PM

Adult \$65++ | Children \$32.50++

\$45 Surcharge for FAP Meal Plan

