



ember & rye

Thanksgiving Brunch Buffet

10:30 am - 2:30 pm

\$165⁺⁺ adults/\$65⁺⁺ children (ages 2-12)

SEAFOOD TABLE

Poached Jumbo Shrimp

Chipotle Cocktail Sauce, Remoulade, Lemon Wedge

Smoked Salmon and Trout

Cream Cheese, Lemon Dill Cream Cheese, Smash Avocado, Purple Onions
Sliced Tomatoes, Capers, Grated Eggs, Lemon Wedge, Assorted Mini Bagels

Shrimp Aguachile

Jalapeño, Lime, Cilantro, Cucumber, Red Onion, Avocado, Citrus Supreme

Peruvian Ceviche

Local Rockfish, Roasted Purple Sweet Potato, Ginger, Plantain Chip

Selection of Sushi Rolls and Sashimi

Assorted Sushi Rolls, Tuna and Salmon Sashimi, Wasabi, Soy, Pickled Ginger
and Marinated Seaweed Salad

APPETIZERS & SALAD TABLE

Artisan Salumi & Cheese

Array of Local Salumi and California Cheeses, House Pickled Vegetables
Cornichons, Grain Mustard, Grape and Onion Mostarda, Assorted Mixed
Olives, Grilled Country Bread

Farro Wild Mushroom Salad

Baby Arugula, Shaved Parmesan, Toasted Hazelnuts, Citrus Thyme Vinaigrette

Lobster Roll Verrine

Celery, Chives, Brioche Crumbs, Crispy Shallot, Citrus Aioli, Micro Herbs

Brown Butter Sweet Potato Tartlet

Whipped Goat Cheese, Pickled Cranberries, Crispy Sage

Chicory and Apple Salad

Celery Root, Grapes, Toasted Walnuts, Tarragon-Yogurt Dressing, Herbed
Sourdough Bread Crumbs

Honey Roasted Acorn Squash

Organic Greens, Frisée, Fennel, Shaved Almonds, Point Reyes Blue Cheese
Maple Vinaigrette

Caesar Salad Of Sorts

Artichokes, Kale, Croissant Croutons

Smoked Wagyu Pastrami Carpaccio

Arugula, Winter Squash, Rye Crisps, Mustard Seed Aioli, Micro Sage
Pomegranate Seed

Selection of Artisanal Cheeses, Local Honey, Pear Chutney

Selection of Seasonal Fruits

BREAKFAST TABLE

Smoked Bacon

Chicken Apple Sausage

Pork Sausage

Pumpkin Pie Stuffed French Toast

Gram Cracker Strudel, Cinnamon Cream

Corned Beef hash Benedict

Poached Egg, Choron Sauce, Micro Celery

Omelet Station

Eggs carefully made to order

CARVED BY A CHEF

Smoked Turkey

Wagyu Tallow Gravy, Yuzu Cranberry Sauce

Herb Focaccia Stuffing

Quince, Celery, Onion, Rosemary

Cedar Plank Ora King Salmon

Black Lime, Black Pepper, Garlic-Brown Butter, Fines Herbs

Mala Spice Crusted Prime Rib

Celery-Root Horseradish, Rye Whiskey Gravy

ACTION STATION

Organic Creamy Polenta

Braised Berkshire Pork Cheek

Wild Mushroom

Gremolata

HOT TABLE

Veal Scallopini

Lemon Fregola, Garlic Chili Rapini, Marsala Jus, Shaved Truffle

Maple & Sage Roasted Root Vegetables

Celery Root Crema, Pomegranate Seeds

Brown Butter Mashed Yukon Potatoes

Charred Lemon Chicken Gravy

BAKERS CORNER

Croissant, Cranberry Lemon Scones, Pecan

Cinnamon Roll with Pumpkin Cheese Frosting

Maple Pound Cake (GF)

PASTRIES

Pumpkin Pie, Pecan Caramel Pie, Apple Cinnamon

Crumble Pie, Maple Coffee Bundt Cake

Snickerdoodle Cookie, Chocolate Coconut Pot De

Crème, Pistachio Orange Blossom Tartlet, Blueberry

Vanilla Tart, Pear Vanilla Gateau, Caramel Rice

Crispy Chou Puff, Carrot Cake, Honey Lemon Tart

Raspberry Lime Cheesecake, Chocolate Chips

Cookie, Pumpkin Macaron

Pricing excludes tax and gratuity