



ember & rye

Thanksgiving Brunch Buffet

11:00 am - 3:00 pm

BAGEL STATION

Smoked Salmon and Trout, Cream Cheese, Lemon Dill Cream Cheese
Smashed Avocado, Purple Onions, Sliced Tomatoes, Capers
Grated Eggs, Lemon Wedge, Assorted Mini Bagels

SEAFOOD TABLE

Poached Jumbo Shrimp

Chipotle Cocktail Sauce, Remoulade, Lemon Wedge

Traditional Ceviche

Local Rockfish, Tomato, Red Onion, Jalapeño, Cilantro, Citrus

Bay Scallop Aguachile Verde

Cucumber, Avocado, Radish, Serrano, Lime

SELECTION OF SUSHI ROLLS & SASHIMI

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

AUTUMN HARVEST GRAZING TABLE

Market Mezze

Whipped Chevre, Caramelized Onion Labneh, Black Garlic Hummus
Artichoke Parmesan Dip, Assorted Olives, Grilled Pita Bread
Cranberry and Cocoa Nib Crackers, Lahvosh

California Larder

Artisanal Cured Meats and California Cheeses, Grain Mustard
Red Wine Mostarda, Grilled Country Bread, Local Honey, Seasonal Compote

GARDEN FORAGE

Seasonal Greens

Little Gem, Butter Lettuce, Radicchio, Belgian Endive, Arugula, Baby Kale
Assorted Radishes, Rainbow Carrots, Persian Cucumbers, Sugar Snap Peas
Seasonal Squash, Tricolor Beets, Pickled Market Vegetables

Seasonal Fruits

Fuyu Persimmon, Asian Pear, Autumn Grapes, Pomegranate Seeds
Cara Cara Orange Supremes, Grapefruit, Seasonal Dried Fruits

Nuts and Accoutrements

Marcona Almonds, Candied Pecans, Spiced Pepitas, Crispy Quinoa
Cornichons, Pickled Shallots

House Made Dressings

Green Goddess, Champagne Vinaigrette, Maple Sherry Vinaigrette

EMBER & RYE SIGNATURE SALADS

Caesar Salad of Sorts

Artichokes, Garlic Croissant Croutons

Harvest Chopped Salad

Winter Squash, Chicories, Roasted Apples, Honey & Cider Vinaigrette

HORS D'OEUVRES

Goat Cheese Truffle

Pistachio Crust, Wildflower Honey, Fine Herbs

Crab Toast

Avocado Mousse, Watermelon Radish, Meyer Lemon
Micro Chervil, Crispy Shallot, Sourdough

Beef Carpaccio

Herb Crusted Tenderloin, Horseradish Crème Fraiche, Pickled Butternut Squash
Shaved Parmesan, Micro Cress, Smoked Sea Salt

BREAKFAST TABLE

Smoked Bacon

Chicken Apple Sausage

Pork Sausage

Maple-Bourbon Mascarpone Stuffed French Toast

Candied Pecans, Luxardo Cherry Syrup

Braised Short Rip Hash

Poached Egg, Choron Hollandaise, Chives

Omelet Station

Eggs carefully made to order

CARVED BY A CHEF

Roasted Turkey

Holiday Truffle Gravy, Cranberry Sauce, Roasted Chestnut Stuffing

Cedar Plank Salmon

Black Lime, Garlic-Brown Butter, Fines Herbs

Mala Spice Crusted Prime Rib

Celery-Root Horseradish, Rye Whiskey Gravy

ACTION STATION

Butternut Squash Ravioli

Duck Confit, Brown Butter Sauce, Amoretti Cookies, Parmesan, Micro Celery

HOT TABLE

Braised Berkshire Pork Cheek

Creamy Leek Polenta, Honey Glazed Baby Carrot, Escarole
Micro Leek

Pinenut and Currant Crusted Seabass

Caramelized Endive, Maple Roasted Parsnips
Pumpkin Crème, Pomegranate Seeds

French Beans

Roasted Chicken Velouté, Sherry Wild Mushroom, Crispy Shallot

Celery Root | Mashed Potato

Truffle Gravy

BAKERS CORNER

Croissant, Orange Cranberry Muffin (GF)

Pecan Cinnamon Roll with Chai Spice Cream Cheese Frosting

Chocolate Brioche

PASTRIES

Pumpkin Pie, Pecan Caramel Pie, Apple Cinnamon Crumble Pie

Maple Coffee Bundt Cake, Pear & Gianduja Tart, Citrus Meringue Tart

Chocolate Pot de Crème, Apple Cider Panna Cotta, Chocolate Raspberry Cake

Caramel Praline Choux, Black Currant Lime Cheesecake, Pumpkin Macaron

Orange Candied Madeleine, Double Chocolate Chip Cookie

Vegan Snickerdoodle Cookie (GF)