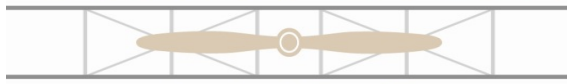


Celebrate this Thanksgiving Day with friends and family,
and leave the cooking to us

Thanksgiving Day Grand Buffet

HANGAR STEAK



AIR • LAND • SEA

Sweet Potato Biscuits With Honey Butter, Parker House Rolls, And Roasted Corn And Jalapeno Corn Bread

Organic Roasted Pumpkin, Corn, And Lemongrass Soup

Fresh Local Artisan Cheeses, Including Pt. Reyes Blue, Bandage Wrapped Cheddar,
Cypress Grove Truffle Tremor, Pepato Goat Cheese, Bell Wether Farms San Andreas Cheese

Organic Watermelon Radishes, Assorted Winter Squashes, Red Gypsy Peppers, And Coachella Valley Eggplants

Chioggia Beets And Toy Box Carrot Salad With Craisins, Fresh Ginger Dressing

Red And Green Romaine Caesar Salad With House Made Anchovy Dressing, And Field Fresh Farms Baby
Arugula Salad With Roasted Pears, Laura Chenel Goat Cheese, Toasted Pine Nuts, Pomegranate Vinaigrette

Organic Binjite Potato Salad With Slice Olives And Hard Boil Eggs

Roasted Peel And Eat Shrimp With Bloody Mary Cocktail Sauce, Alaskan Snow Crab Claws

Smoke Trout, Smoked Cod, And Cambridge Lemon Pepper Smoke Salmon

Bill Neiman Free Range Roasted Turkey With Giblet Gravy

Karobutta Ham With Cider, Brown Sugar And Mustard Glaze

Black Angus Rib Eye Roll With Fresh Horseradish And Natural Au Jus

Pistachio Crusted Salmon With Lemon Cream Sauce

Balsamic Glazed Colorado Lamb Chops With Roasted Fig And Marsala Sauce

Organic Acme Sourdough Stuffing With Chestnut, Gala Apples, Currants And Toasted Pine Nuts

Baked Sweet Potatoes With Lavender Honey Glaze, Parsnips, Celery Root And Yukon Smashed Potatoes

Roasted Maple Glazed Butternut Squash With Fresh Thyme

Sauté Blue Lake Green Beans And Brussels Sprouts With Pancetta, Red Onions And Pecans

Petite Pumpkin And Bourbon Pie Tarts, Watsonville Strawberry And Kiwi Tartlets

Northwest Blueberry And Cranberry Crumble Pie, Spiced Sweet Potato Pies, Maple Apple Pies With Walnut Strudel

Upside Down Pear And Ginger Bread Cake, Spiced Pumpkin And Cream Cheese Layer Cake

Lemons And California Tangerine Parfaits

12 p.m. – 8 p.m., November 24, 2011

Adults \$42 Children \$24

Please call 650-552-3505 to make your reservation

Complimentary Self parking

18% gratuity will be added for parties of 5 and up

