

FOUNDRY

KITCHEN

Thanksgiving Day Buffet Menu | Thursday, November 24, 2022

Adults: \$79++ | Children (aged 6 to 12): \$36++

SALADS

MIXED WINTER BABY GREENS SALAD

Spinach, frisée, baby kale, roasted pear, shallot, toasted almonds, champagne vinaigrette

CAESAR SALAD WITH BRIOCHE CROUTONS

Crisp hearts of romaine and kale with shaved parmesan & traditional Caesar dressing

BRUSSELS SPROUT AND RADDICCHIO SALAD

Walnuts, pomegranate seeds, oranges, champagne vinaigrette

RED QUINOA AND ARTICHOKE SALAD

Roasted red pepper, scallion, feta cheese, red wine vinaigrette

ROASTED BEET SALAD

Lemon oil, sea salt

SOUP

CREAM OF BUTTERNUT SQUASH

Parmesan and sage

ARTISANAL ROLLS & BREADS

SOURDOUGH

CORNBREAD

FOCACCIA

CARVING STATION

ROAST PRIME RIB

Cabernet jus, horseradish cream

HOT SELECTIONS

ROASTED TURKEY

Cranberry chutney & pan roasting juices, sage and onion bread stuffing

PAN SEARED ATLANTIC SALMON FILLET

Braised leeks, lemon butter sauce

WILD MUSHROOM RAVIOLI

Pesto cream sauce, toasted pine nuts

ROASTED SWEET POTATO

Candied pecans, caramelized brown sugar

BUTTERMILK WHIPPED POTATOES

ROAST SEASONAL WINTER VEGETABLES

BUTTERED BROCCOLINI

THANKSGIVING DESSERTS

PUMPKIN PIE

INDIVIDUAL NEW YORK CHEESECAKE

WASHINGTON STATE APPLE PIE

with nutmeg anglaise

MAPLE PECAN PIE

PUMPKIN, CHOCOLATE, & LEMON MACARONS

ASSORTED FRENCH PASTRIES

