

# BUFFALO BAR AT TOP OF THE ROCK

19 X 21

## THANKSGIVING FEAST

Thursday November 28th, 2024

11 o'clock a.m. until 8 o'clock p.m.

105 Adults | Kids 55

### SOUP & SALAD

#### Roasted Butternut Bisque

*butternut squash, pumpkin, sage, cream*

#### Romaine and Kale Caesar Salad

*preserved lemon, marinated red onion, garlic croutons, shaved parmesan*

#### Mixed Fruit Salad

*assorted seasonal fruits, aged balsamic, mint*

#### Build Your Own Salad

*mixed lettuces, fresh vegetables, assorted dressings*

### CHEESE, CHARCUTERIE & CRUDITE

#### Artisan Cheeses and Fine Cured Meats

*dried fruits, fresh vegetables, pickled vegetables, olives, mustard, honeycomb, preserves*

### SEAFOOD

#### Smoked Salmon

*cream cheese, capers, diced red onion, toasted baguette*

#### Fresh Shucked Oysters\*, Poached Shrimp and Scallops

*remoulade, horseradish, cocktail sauce*

#### Grilled Octopus

*chimichurri*

#### Tuna Poke\*

### CARVING BOARD

#### Herb Rubbed Turkey Breast

*garlic herb butter, fresh cranberry sauce & turkey gravy*

#### Smoked Prime Rib\*

*horseradish cream, au jus*

#### Roasted Ham

*cinnamon clove drunken raisin sauce*

### ENTRÉES

#### Baked Salmon

*sun dried tomato dill cream*

#### Grilled Vegetable Pasta

*squash, bell pepper, tomatoes, shredded parmesan*

#### Lobster Mac N' Cheese

*butter poached lobster, cavatappi pasta, lobster cream, breadcrumbs*

### TRADITIONAL SIDES

*stuffing, brown rice pilaf, baked sweet potatoes, mashed potatoes, roasted vegetables, brussel sprouts*

### ASSORTED DESSERTS

#### Pumpkin Pie

#### Gran Marnier Cranberry Orange Bread Pudding

#### Chocolate Pecan Bars

#### Caramel Apple Cider Profiteroles

#### Sweet Potato Mousse

#### Chestnut Chocolate Torte

\*Consuming raw or under cooked meat & eggs may increase your risk of food borne illness. Menu item availability and pricing are subject to change with out notice.