

LA LUZ RESTAURANT

Thanksgiving

A HARVEST BUFFET

November 26 • 11 AM – 3 PM

Guests are welcomed with warm spiced apple cider

SOUP & GARDEN

Butternut Squash Bisque

Assorted Baby Lettuces

balsamic vinaigrette, ranch dressing

Heirloom Caprese

heirloom tomato, buffalo mozzarella, basil, balsamic

Roasted Beets

rocket, goat cheese, candied spiced pecans, radish, pomegranate vinaigrette

Spinach & Pomegranate

honey-roasted carrots, pepitas, red onion, champagne vinaigrette

PRESENTED AS PLATTERS & INDIVIDUAL SERVINGS

THE GRAZING TABLE

Cheese & Charcuterie

domestic & imported selections, assorted accompaniments

Seasonal Fruit Display

FROM THE SEA

Chilled Seafood Display

Gulf shrimp, snow crab claws, Salt Spring mussels • classic cocktail sauce, herb remoulade, lemon

Smoked Salmon

capers, red onion, tomato, cream cheese, bagels

MORNING FAVORITES

Frittatas • Bacon • Sausage • Breakfast Potatoes • Assorted Pastries & Danishes

KIDS CORNER

Chicken Tenders • Beef Sliders • French Fries

CHEF'S CARVING STATION

Roasted Turkey

breast & thigh, pan gravy, cranberry sauce

Herb-Roasted Prime Rib

horseradish cream, bordelaise, dinner rolls

CHEF'S ACTION STATION

Day Boat Scallops

brown butter, lemon caper • prepared to order

FROM THE KITCHEN

Pan-Seared Atlantic Salmon

lemon beurre blanc, confit vegetables

Cheese Ravioli

pomodoro

Mushroom Ravioli

parmesan, truffle, prosciutto

HARVEST SIDES

Yukon Gold Garlic Mash

Roasted Brussels Sprouts

crispy pork belly, parmesan, balsamic

Carrot & Green Bean Sauté

Traditional Stuffing

Sweet Glazed Yams

toasted marshmallow

PASTRY CORNER

Pumpkin Pie • Mini Cheesecake Bites • Cake Pops • Assorted Cupcakes • Chocolate Bark

Tarts pecan, cranberry orange, salted caramel, apple almond • Panna Cotta chai, chocolate

\$119++ ADULTS

\$60++ CHILDREN 10 & UNDER