



# THE Meritage RESORT AND SPA®

## Champagne Thanksgiving Day Brunch Buffet in The Meritage Ballroom

Thursday, November 22, 2018 | 12 noon–6:30 p.m.  
\$89/adults; \$33/children ages 4-12; Complimentary/ages 0-3

*Children are invited to join us with our special kids buffet,  
cooking decorating & puppet shows.*

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## MENU

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by Executive Chef, Vincent Lesage

Welcome glass of sparkling, mimosa, or glass of red wine or white wine included for guests 21 & over.

- Bread & Soup Station:** Pumpkin Soup | Nutmeg | Pie Spice  
Potato Leek | Crème Fraiche | Chive  
Assorted Bread from our Bakers | Focaccia | Ciabatta | Crusty Baguette  
Dutch Crunch Roll | Potato Buns
- Seafood on Ice:** Poached Shrimp | Snow Cocktail Crab Claw | Oyster on the Half Shell  
House Made Cocktail Sauce | Citrus Mignonette | Horseradish | Lemon & Lime  
Wedge | Mini Tabasco  
Assorted Sushi & Rolls | Soy Sauce | Wasabi | Pickled Ginger  
Smoked Salmon | Mini Bagel | Flavored Cream Cheese | Red Onions  
Tomato | Hard Boiled Eggs
- Napa Valley Farmer Station:** Crudité on Ice | Mini Vegetable | Pink Peppercorn Aioli | Artichoke Dip  
Mediterranean Display | Hummus | Baba Ghanoush | Tzatziki  
Marinated Olives | Grilled Flatbread  
Salad Display: Assorted Baby Lettuces | Romaine | Baby Spinach | Baby Kale  
Arugula | Cherry Tomato | Cucumber | Pickled Red Onions | Corn | Chickpea  
Croutons | Walnuts | Almond | Dried Cranberry | Slice Mushroom | Quinoa  
Roasted Zucchini | Grilled Portobello | Green Goddess Dressing  
White Balsamic | Red Wine Vinaigrette | Buttermilk Ranch Dressing  
Platters of Grilled Vegetable | Balsamic Drizzle  
Roasted Beet Salad | Arugula | Goat Cheese | Candied Pecans | Truffle Dressing  
Roasted Root Vegetable | Fried Sage | Toasted Pepitas | Local Olive Oil  
Israeli Couscous Salad | Roasted Fall Mushroom | Toasted Walnuts  
Shaved Fennel | Sherry Vinaigrette  
Cheese Tortellini Salad | Apple Cider Vinaigrette | Pecorino Romano  
Watercress | Apple | Toasted Peanuts
- Cheese & Cured Meat Display:** Local Cheese | Marin Brie | Vela Jack | Laura Chennel Goats | Fig Chutney  
Honeycomb | Roasted Almonds | Grapes | Dried Fruits  
Slice Cured Meat | Finocchiona | Prosciutto | Cabernet Salami | Coppa  
Mortadella | Assorted Vegetable Pickled | Whole Grain Mustard | Roasted Garlic

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## **Pasta Station Made to Order:**

**Four Cheese Tortellini** | Roasted Butternut Squash | Sage Cream | Red Walnuts  
**Short Rib Fettucine** | Black Truffle Cream | Wild Mushroom | Micro Basil  
**Lobster Penne** | Lemon Olive Oil | Red Chili Flake | Shaved Fennel | Parsley

## **Carving Stations:**

**All Organic Diestel Turkey** | Brined & Roasted | Traditional Gravy  
Sausage Corn Bread Stuffing  
**Prime Rib of Beef** | Slow Roasted | Ah Jus | Horseradish Cream  
Buttermilk Whip Potato  
**Honey Glazed Ham** | Clove | Whole Grain Mustard Sauce  
Roasted Yams | Toasted Marshmallow

## **Kids Menu:**

Chicken Tenders  
Tater Tots  
Cheese Pizza  
Carrot & Celery Stick  
Mac & Cheese  
Ketchup | Ranch BBQ Sauce  
Mini Cookies & Brownies

## **Deserts by Jenny Koufos**

**The Pastry Shop** | Pumpkin Pie | Pecan Pie | Apple Streusel Pie  
**Apple Cider Churros** | Chocolate Sauce | Caramel Sauce  
Vanilla Almond Anglaise  
**Dessert Buffet Table:** | Cranberry Orange Tiramisu  
Pumpkin Spice Latte Panna Cotta  
Mini Pumpkin Cheesecakes with Gingersnap Crust  
Tangerine Curd Tarts  
Dark Chocolate Toffee Bark  
Chocolate Truffles  
Decorated Sugar Cookies  
Cinnamon Bourbon Macaroons  
Blackberry Macaroons  
Chocolate Dipped Strawberries  
Vanilla Bean Mini Cupcakes with Chocolate Fudge Frosting

