

THANKSGIVING *Buffet*

Seasonal Fruit Platter

Fresh Rolls and Butter

Chef-Attended Raw Bar

Alaskan Snow Crab Claws

Poached Shrimp Cocktail

West Coast Oysters on the Half Shell
(cocktail sauce, dijonnaise, horseradish, hot sauce)

Butternut Squash Soup

spiced maple cream

Juniper Salad Bar

with accoutrements

Crispy Brussel Sprouts

maple, pancetta, parmesan

Classic Green Bean Casserole

with fried onions

Rosemary-Scented Italian Sausage Stuffing

Pork Belly Macaroni and Cheese

pipe rigate, Tillamook white cheddar, herbed bread crumbs

Garlic-Chive Mashed Potatoes

local butter and cream

Salt-Roasted Beets and Heirloom Carrots

pistachio butter, chevre

Sweet Potato Gratin

bourbon glaze

Cedar Plank Wild King Salmon

tomatillo salsa verde

Roast Turkey Carving Station

cracked pepper gravy, citrus cranberry sauce

Prime Rib Carving Station

horseradish cream, au jus

Desert

Pecan Pie with Bourbon Glaze

Chai-Spiced Cheesecake

Classic Pumpkin Pie with Pepita Brittle

Chocolate Mousse with Chantilly Cream

Salted Caramel Apple Crostada

Assorted House-Made Cookies & Bars

Kid's Buffet

Seasonal Fruit Platter

Fresh Rolls and Butter

Mac & Cheese

Mashed Potatoes

Roast Turkey

Gravy

Sweet Potato Casserole with Marshmallows

Chocolate Mousse with Chantilly Cream

Classic Pumpkin Pie with Pepita Brittle

Assorted House-Made Cookies & Bars