

# Thanksgiving Brunch

Thursday, November 26, 2009

Indulge your senses in an extraordinary culinary experience as chef Marvin Love and his culinary team present Thanksgiving Day Brunch "the way it should feel and taste"

## the carving board

herb roasted free range turkey, thyme turkey gravy  
garlic rubbed prime rib of beef - cabernet au jus  
Chef Loves' sugar cured baked ham

## favorites

butternut squash and almond bisque  
herb crusted halibut with roasted garlic cream  
stuffed chicken breast with thyme cream sauce  
glazed sweet potato with honey and pecans  
shallot whipped mashed potatoes  
traditional corn bread stuffing with roasted chestnuts and golden raisins  
medley of fresh winter vegetables

## greens

heirloom tomato and bocconcini salad with arugula  
haricot verts, yams, and duck confit with sherry wine vinaigrette  
chopped endive, gorgonzola, tomato and walnuts with balsamic dressing  
roasted beets, spinach, arugula, red onion and goat cheese  
pasta salad with grilled vegetables, olives, sun dried tomato pesto  
organic winter greens with assorted dressing and condiments  
cheese and artisan bread table.

## finale

a festive array of traditional pies, pastries, cakes, and puddings

champagne and mimosas  
coffee, decaf and tea

delight



Thanksgiving Brunch – Thursday, November 26, 2009

Seating 11am to 2:30pm

Adults \$35 – Children (3-10) \$17.50

For Brunch Reservations Call 626.304.1490.

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