



THANKSGIVING
at
Chaminade
RESORT & SPA

NOVEMBER 25, 2021 | 12 - 8 PM
ADULTS | \$85
CHILDREN (6 - 12) | \$20
CHILDREN (3-5) | \$10
UNDER 2 YEARS | FREE



CHILLED SEAFOOD STATION

Chilled Seafood Artisan House Smoked Wild Coho Salmon - Corn Blinis, Capers, Shaved Red Onion, Chives, Crème Fraiche

Miyabi and Blue Point Oysters on the Half Shell, Snow Crab Claws, Poached Prawns - Mignonette, Cocktail Sauce, Lemon, Sauce Remoulade

ORGANIC FARM TO FORK

Mini Iceberg Wedge - Candied Bacon, Pt. Reyes Blue Cheese Vinaigrette, Dirty Girl Farms Tomato

Salinas Baby Greens - Roasted Lemon Vinaigrette, Toasted Pine Nuts, Watsonville Berries

Fingerling Potato Salad - Whole Grain Mustard, Fresh Dill, Dried Apricot

Artisanal Cheese and Meat Display - Cornichons, Quince Paste, Golden Sheaf Sourdough Crostinis

Seasonal Local Organic Fruit

CHEF'S STATION

Risotto (served in a giant Parmesan Wheel) - Butternut Squash, Arugula, White Truffle, Wild Mushroom, Blueberries, Chive

Carving

Garlic-Herb Rubbed Prime Rib of Beef - Horseradish Cream, Jus Maple-Brown Sugar Glazed Ham, Currant Jam

Apple Cider Brined Organic Diestel Farms Turkey - Natural Gravy, House Cranberry Sauce

BOUNTY

Rosemary Crusted Wild King Salmon - Citrus-Chervil Beurre Blanc

Haricot Vert "Almandine" - Dried Cranberries, Lemon Butter

Caramelized Jersey Yams - Graham Cracker-Marshmallow Gratin

Granny Smith Apple-Corrallitos Chicken Sausage Cornbread Stuffing

Whipped Potatoes - Irish Butter

HOLIDAY DESSERT DISPLAY

Chef's selection of house made pies and traditional sweets

CHILDREN'S STATION

Macaroni & Cheese

Chicken Tenders

Buttered Pasta with Parmesan Cheese

Shoestring Fries