

## THANKSGIVING 2010

### Grand Ballroom

#### SOUP

Butternut Squash Bisque  
Lobster Cranberry Salad, Truffle Cream

#### SALADS

Baby Spinach and Frisée, Minced Hard Boiled Eggs, Bermuda Onions, Granny Smith Apple  
Crumbled Goat Cheese, Warm Pancetta Cider Vinaigrette  
Long Grain Wild Rice, Roasted Golden Beets, Haricots Verts, Blood Orange Vinaigrette  
Seasonal Sliced Fruit and Berries Display, Honey Lime Yogurt  
Pesto-Marinated Bocconcini, Heirloom Tomato Caprese Salad, Saba, Extra Virgin Olive Oil  
Caesar Salad, Hearts of Romaine, Shaved Parmigiano-Reggiano, Toasted Garlic Crouton  
Organic Mix Green Salad, Twelve Seasonal Toppings, White Balsamic, Buttermilk Ranch  
Gaspacho Shooters, Bay Shrimp, Cucumber, Bell Peppers, Micro Cilantro Salad

#### ARTISAN CHEESE TABLE WITH ATTENDANT

Rare and Exotic Farm Cheeses with Breads and Lahvosh, Toasted Pine Nuts, Quince Paste and Fresh Fruits

#### CHARCUTERIE DISPLAY

Grilled Vegetable Antipasto, Asparagus, Squashes, Eggplant, Assorted Cured Meats, Olive Bar

#### SMOKED SALMON DISPLAY

House Smoked Salmon, Smoked Trout, Seared Spiced Ahi Tuna  
Accompaniments: Mini Bagels, Red Onion, Heirloom Tomato, Capers, Dill, Crème Fraîche and Cream Cheese

#### SUSHI ROLL SELECTION

Assortment of Sushi Rolls, Dipping Sauces

#### “ON ICE”

Poached Gulf Shrimp  
Stone Crab Claws

#### “Sauce Bar”

Classic Cocktail Sauce, Rémoulade, Lemon Wedges

#### CARVING STATION

Herb-Roasted Organic Turkey, Giblet Gravy  
Roasted Rosemary Pork Loin, Apple Compote, Whole Grain Mustard Sauce

#### ENTRÉE

Seared Salmon, Pomegranate Beurre Blanc

#### ACCOMPANIMENTS

Leeks, Chicken-Apple Sausage, Apricot Stuffing  
Mascarpone Thyme Sweet Potato Gratin  
Forest Mushrooms, Green Beans, Caramelized Shallots Fricassee  
Buttermilk Mashed Potatoes  
Grand Marnier Cranberry Relish

#### BREAD DISPLAY

Cranberry Bread, Corn Bread, Walnut Bread, Assorted Artisan Rolls, Baguettes and Ciabatta Bread

#### CHILDREN

White Cheddar Mac N' Cheese  
Chicken Fingers, French Fries  
Carrot & Celery Sticks with Ranch Dressing  
Peanut Butter and Jelly Rolls  
Assorted Jell-O, Assorted Cookies

#### DESSERT

Pumpkin Pie, Cinnamon Chantilly  
Maple Cookies, Red Berries Charlotte  
Chocolate Praline Cake, Coffee Crunch Cake, Milk Chocolate Mango Cake  
Bourbon Pecan Pie, Almond Pear Tart  
Chocolate Cinnamon Tart, Clafoutis Fruit Tart, Banana Rum Tart

Assorted Mini French Pastries  
Chocolate Fountain with Strawberries, Pretzel Sticks and Profiteroles

#### ICE CREAM SUNDAE STATION

Chocolate and Vanilla Ice Cream  
Hot Fudge, Warm Caramel Sauce and Assorted Toppings

12pm-5pm

\$95 Adults/\$45 Children (4-12yrs)

*Please note that an automatic 18% gratuity and 7.75% sales tax will be added to all tickets*

*Alcoholic beverages are additional*

*Children three and under are complimentary*

Reservations are required.

Montage Resort & Spa Dining Reservations 949-715-6420

8:00am – 8:00pm Monday – Sunday