

SAVOR THE MOMENT

THANKSGIVING BUFFET

\$58 person | \$20 child | 10% OFF for IPIC ACCESS GOLD+ Members

STARTERS

ACORN SQUASH BISQUE

crispy bacon & kale, whipped crème fraîche

CLASSIC SHRIMP COCKTAIL

lemongrass cocktail sauce,
green goddess dressing, lemon

AUTUMN SALAD

local mixed greens, poached pears, cranberries,
candied sunflower seeds, gorgonzola dolce,
maple-pomegranate vinaigrette

BREAD STATION

popovers, honey glazed cornbread, parker house rolls

MAINS

HERB ROASTED TURKEY

natural gravy

HONEY BAKED HAM

apricot-mustard glaze, cloves

ROASTED PRIME RIB

horseradish crème fraîche

HONEY GLAZED CARROTS

orange juice, wildflower honey, herbs

SWEET POTATO SHEPHERD'S PIE

braised short rib, sweet potato gratin,
toasted oat crumble

CHESTNUT STUFFING

caramelized onions, confit chestnuts, sage

CARAMELIZED BRUSSELS SPROUTS

baked apples, miso-tahini dressing,
pecorino cheese

SAUTEED GREEN BEANS

brown butter, crispy shallots

TRUFFLED MAC + CHEESE

five cheese béchamel, parmesan crust,
black truffle oil

YUKON GOLD MASHED POTATOES

boursin butter, chives

ORANGE-CRANBERRY COMPOTE

DESSERTS

LEGENDARY SILKEN PUMPKIN PIE

three layers, chantilly cream, pumpkin mousse

HOUSEMADE PIES

apple pie | pecan pie

APPLE CIDER DOUGHNUTS

COOKIES

triple ginger cookies | oatmeal raisin cookies | chocolate chip toffee cookies

CHILDREN'S TABLE

SLIDERS

turkey + beef sliders, condiments

BUTTERMILK FRIED CHICKEN FINGERS

assorted sauces

MAC + CHEESE

