



THE SALAMANDER GRILLE

THANKSGIVING BRUNCH MENU

\$149++ Adults* | \$65++ Children (ages 4-10) *

RAW BAR

East Coast Oysters
Shrimp Cocktail
American Caviar
Lobster “Martini”
Poke Bowl

PASTA ACTION STATION

Cacio e Pepe with Pecorino Romano cheese & black pepper

COMPOSED SALADS

Autumn Pumpkin Salad
Traditional Waldorf
Ancient Grains
“Thanksgiving” Cobb
Golden & Candy Stripe Beets

THE BUTCHER

Assorted local charcuterie & cheeses with house made
seasoned cranberry butter.

THE SOUP

Butternut Squash Bisque

THE ROTISSERIE CARVING STATION

Traditional Roasted Turkey & Thyme Scented Gravy
Tender Prime Rib
Salmon “Provençal”

THANKSGIVING SIDES

Yukon Gold Buttermilk Mashed Potatoes
Green Bean & Mushroom Casserole
Rosemary & Pancetta Roasted Root Vegetables
Candied Sweet Potato & Marshmallow
Cauliflower “Gateaux”

DESSERTS

A delectable array of miniature desserts

* exclusive of taxes & gratuity