



## Thanksgiving Day Buffet 2024

12pm - 4pm (Lunch) & 5:30pm - 8pm (Dinner) | Last reservation taken at 7:00pm

\$175 per adult | \$65 per child 6-12yrs | Includes champagne

### Salads

#### Heirloom Carrot and Rasin Slaw <sup>(V)</sup>

Toasted pepitas, citrus vinaigrette

#### Mustard Green and Shaved Brussel Sprouts <sup>(8, 10, V)</sup>

Cranberries, toasted pistachios, red quinoa, roasted squash, pomegranate vinaigrette

#### Mixed Greens <sup>(V)</sup>

Cherry tomatoes, cucumbers, radish, golden balsamic vinaigrette

### Soup

#### Curried Pumpkin Bisque <sup>(V)</sup>

Spiced apple strudel

### Raw Bar

#### King Crab Legs, Snow Crab Claws, White Prawns, Oysters <sup>(2)</sup>

Cocktail sauce, mignonette, lemons

#### Assorted Sushi and Sashimi <sup>(6, 11)</sup>

Wasabi, pickled ginger, soy sauce, tamari, wakame

#### Baked Brie Board <sup>(1, 8)</sup>

Cranberry chutney, roasted red grapes, assorted breads, fruits, crackers

#### Jamon Iberico Station <sup>(7, 8)</sup>

Quince membrillo, Manchego cheese, spiced marconna almonds

### The Carvery

#### Turkey Roulade <sup>(1,7)</sup>

Wild turkey bourbon gravy, cranberry jelly, kings hawaiian rolls

#### Herb Roasted Tenderloin of Beef <sup>(7)</sup>

Horseradish cream

#### Miso Glazed Ora King Salmon <sup>(6)</sup>

## **Vegetable Fixings**

Green Bean Casserole <sup>(1, 7, 15)</sup> | Creamed mushrooms, fried onion straws

Cumin and Honey Glazed Carrots <sup>(7, 15)</sup>

Roasted Brussel Sprouts <sup>(V)</sup> | Craisins, apple cider gastrique

Butternut Squash Ravioli <sup>(1, 15)</sup> | Sage brown butter, lemon

Braised Collard Greens <sup>(V)</sup>

## **Starch Fixings**

Pomme Puree <sup>(7)</sup> | Chives, smoked olive oil

Yam and Lavendar Marshmallow Casserole <sup>(3, 15)</sup>

Traditional Sourdough Stuffing <sup>(1, 7, 15)</sup>

Cornbread, Sausage, and Sage Stuffing <sup>(1, 7)</sup>

## **Desserts**

Assorted Donuts <sup>(1, 3, 7, 15)</sup>

Caramelized Pear Bread Pudding with Vanilla Rum Custard <sup>(1, 3, 7, 15)</sup>

Apple Crisp <sup>(V)</sup>

Sliced Pumpkin Pie <sup>(1, 3, 7, 15)</sup>

Pecan Tart <sup>(3, 7, 8, 15)</sup>

Cranberry Brown Butter Cheesecake <sup>(1, 3, 7, 15)</sup>

Butterscotch Dark Chocolate Mousse Cake <sup>(3, 7, 15)</sup>

Chocolate Turtle Apple Sliced <sup>(7, 8, 15)</sup>

Assorted Mini Cookies <sup>(1, 3, 7, 15)</sup>

El Encanto supports local farmers, ranchers, fishermen and takes pride in using local, organic, or sustainably grown vegetables, fruits, and wild seafood.

\*Please inform your server of dietary restrictions or food aversions you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some of our house-made dressings include raw eggs

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information. The designated allergens and products are: (1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available