

THANKSGIVING MENU

Trailblazers Ballroom
November 22, 2018

STARTERS

Roasted Parsnip & Crab Bisque
Chervil Essence

Pacific Shelf Seafood Selection

Mexican White Jumbo Shrimp, Marinated Mussels
Snow Crab Claws, Red King Crab Legs
Cocktail Sauce, Mignonette Sauce, Lemons, Limes

Cheese Board

Beehive Espresso Crusted Cheddar
Brandied Cherries

Saint Andre
Roasted Almonds

Taleggio
Candied Pralines

Rogue Smokey Blue
Dehydrated Grapes

Cypress Grove Truffle Tremor
Sundried Fruits

Mona Lisa Four Year Aged Gouda
Beet Chips

Sourdough Flatbread, Water Crackers, Tart Cherry-Cocoa Nib & Almond Crostini

SALADS

Artisan Greens
Hot House Cucumbers, Heirloom Tomatoes, Shaved Red Onions,
Chestnut Vinaigrette, Dill Ranch

Roasted Vegetable
Tri-Color Carrot, Rainbow Swiss Chard, Red Beets, Pepitas, Black Mesa Ranch Goat Cheese,
Smoked Citrus Vinaigrette

Kale
Pomegranate, Wild Rice, Toasted Almonds, Bourbon Roasted Pears, Puffed Amaranth,
White Cranberry Dressing

Antipasti
Capicola, Salami, Ghost Chile Sausage, Peppadew Peppers, Kalamata Olives, Banana Peppers,
Grilled Artichokes, Roasted Peppers, Aged Provolone,
White Balsamic Vinaigrette

Seasonal Handpicked Sliced Fruit

CARVING TABLE

Achiote Butter-Basted Semi-Boneless Turkey
Sausage, Apple & Brioche Stuffing, Fresh Cranberry Relish,
Roasted Fennel & Leek Cornbread Stuffing, Apple Cider Pan Gravy

Slow-Roasted Arizona Grown Prime Beef Strip Loin
Wild Mushroom & Pancetta Ragout, Creamy Horseradish

Parker House Rolls, Corn Muffins

HOT FOOD TABLE

Pumpkin Seed Crusted Pacific Sea Bass
Lentil Wild Rice Pilaf, Frangelico Essence

Ancho & Chipotle Marinated Pork Loin
Pan Flashed Fall Root Vegetables, Roasted Pineapple-Golden Raisin Chimichurri

Barley Risotto
Edamame, Butternut Squash, Shallot, Shaved Garlic, Mushroom Blend,
Carrot, Asparagus, Thyme, Chanterelle Essence

Scalloped Sweet Potatoes

Whipped Yukon Gold Potato

Roasted Fall Squash
Lemon Infused "Queen Creek" Olive Oil

DESSERT

Pumpkin Pie
Apple Pie

Assorted Miniature Desserts

Salted Caramel Cheesecake
Bourbon Pecan Pie
Flourless Chocolate Cake
Mango Terrine
Miniature Cherry Pie
Kahlua Chocolate Cake
Cognac Pumpkin Crème Brûlée
Smore's Tart
Dark Chocolate Hazelnut Mousse Chocolate Cup
Lemon Meringue Tartelette
Apple Crumb Bar