



BE GRATEFUL &  
**THANKFUL**

THURSDAY, NOVEMBER 23, 2017

PLEASE CALL CONCIERGE FOR RESERVATIONS, 203-974-6858

### MEAT COOLER

Shrimp + Mussels + Crab Legs + House Smoked Salmon  
*lemons + cocktail sauce*  
Chef's Charcuterie  
*cassis mustard + blueberry jam + house pickles + lavosh*

### CHILLED DISPLAY

Winter Melon  
*christmas + crenshaw + watermelon*  
Compressed Watermelon  
*lime + mint*  
"Starlight Gardens" Salad Greens  
*cucumber + tomato + broccoli + carrot + radish*  
*sunflower seeds + chia seeds + flax seeds + basil seeds + maple vinaigrette*  
Arugula & Baby Spinach Salad  
*grilled pears + blue cheese + fennel + truffle mustard dressing*  
Grilled Chicory  
*beets + walnuts + chive vinaigrette*  
Apple Salad  
*wild rice + moon grapes + celery*  
Cheese Monger  
*local connecticut cheeses + blueberry jam + honey*

### BUFFET

Cranberry & Ricotta French Toast  
*maple syrup*  
Classic Eggs Benedict  
*house canadian bacon + hollandaise sauce*  
Breakfast Meats  
*sausage + bacon + ham*  
Braised Short Ribs  
*butternut squash bread pudding*  
Roasted Chicken Breast  
*carrot puree + herb spätzle*  
Truffle Crusted Striped Bass  
*parsnip + mushrooms*  
Boursin Whipped Potato  
Sweet Potato Casserole  
Grilled Asparagus

### CARVING STATION

Smoked Prime Rib  
*au jus + black garlic steak sauce*  
Maple Brined Turkey  
*giblet gravy*  
Brioche Stuffing  
*sage + goats cheese*

### SWEET ENDINGS

Lemon Ginger Pound Cake  
*cranberry mascarpone cream*  
Apple & Caramel Tart  
*turbinado sugar*  
Pumpkin Spice Bites  
*maple + walnuts*  
Chocolate Cupcakes  
*peanut butter frosting*  
Pumpkin Cheesecake Trifle  
*graham cracker + candied ginger*  
Chocolate Crunch  
*hazelnut + raspberry*  
Gluten Free Honey cake  
*ginger cream*

### DESSERT STATIONS

#### *Crepe Station*

*made to order*  
nutella + cannoli + peanut butter whip + chantilly cream  
*blueberries + strawberries + bananas + apples*  
*mix berry jam + strawberry jam + blueberry jam*

#### *Nitro Honey Ice Cream*

Warm "Brookie"  
*chocolate chip cookie + brownie + walnuts*  
Apple Cobbler  
*granny smith apples + brown sugar streusel*

\$54 ADULTS, \$27 CHILDREN 6 – 12 (PLUS TAX)  
COMPLIMENTARY FOR CHILDREN 5 & UNDER  
SEATING AVAILABLE AT 11A, 1P, 3P & 5P  
19<sup>TH</sup> FLOOR OF THE OMNI NEW HAVEN HOTEL