The Mission Inn Hotel & Spa
presents
Festival of Lights

Thanksgiving Day Brunch Menu

Thursday, 22nd November 2018

Morning Favorites

- Traditional Eggs Benedict, Canadian Bacon, Poached Egg, Fresh Hollandaise
- Breakfast Potatoes, Rosemary Essence, Brown Butter
- Smoked Applewood Bacon & Cinnamon Apple Sausage
- Fluffy Scrambled Eggs

From The Griddle

- Belgian Waffles, Chocolate Shavings, Fresh Berries, Vermont Maple Syrup
- Buttermilk Pancakes, Peach Compote, Whipped Cream

Chef Prepared Omelet Station

- Cheddar, Mozzarella Cheese
- Bacon Bits
- Diced Ham
- Diced Tomatoes
- Diced Onions
- Spinach
- Sliced Mushrooms
- Sliced Black Olives
- Jalapeños
- Bell Peppers
- Guacamole
- Pico de Gallo, Salsa

Assorted Chilled Salads

- Farmers Market Salad Bar, Baby Frisee, Baby Spinach, Romaine Hearts, Garbanzo Beans, Toasted Walnuts, Grape Tomatoes, English Cucumbers, Kalamata Olives, Crumbled Blue Cheese, Grated Parmesan Cheese, Chef's Selection of Dressing
- Saffron Penne Pasta, Baby Arugula, Pancetta, Blistered Tomato, Herb Aioli
- Roasted Vegetable Salad, Fresh Thyme, Roasted Garlic, Olive Oil
- Baby Artichoke Salad, Kalamata Olives, Hearts of Palm, Roasted Red Pepper, Balsamic Essence

Cold Offerings

- Seasonal Fresh Fruits, Assorted Melons, Seedless, Grapes and Strawberries

• *Assortment of Domestic & Imported Cheeses:*
President Brie, Montrachette Goat Cheese, Gorgonzola, Havarti, Smoked Gouda, Muenster, Garlic Herb Boursin

• *Assortment of Charcuterie:*
Tuscan Salami, Cappacola, Soprasetta, Gherkins, Assorted Olives, Whole Grain Mustard

Fresh from the Sea

• *Iced Shrimp & Snow Crab, Cocktail, Louie Sauce, Lemon Wedges*
• *Norwegian Smoked Salmon with Traditional Condiments, Assorted Bagels*
•*Smoked Trout*
• *New Zealand Mussels,*
• *Bay Scallop Ceviche*
Bay Shrimp Ceviche

Hot Entrées

• *Slow Roasted Turkey, Maple Butter Glazed Yams, Apple Stuffing, Herb Gravy*
•*Grilled skirt steak, Roasted Fingerling Potatoes, Port Demi Glaze*
•*Seared Salmon, Rice Pilaf, Rose champagne cream sauce*
•*Fruit Compote Stuffed Pork Loin, Fig Demi Sauce*

Chef's Starch and Seasonal Vegetable

• *Garlic Mashed Potatoes, Parsley*
• *Seasonal Assortment of Vegetables*

Carving Station

Chef's Carved Meats
• *Herb Roasted Prime Rib, Horseradish Cream, Au Jus*
• *Pineapple Glazed Baked Ham with Whole Grain Mustard*
Roasted Leg of Lamb with Mint Jelly

Children's Menu

• *Chicken Fingers with Barbecue Sauce*
• *Miniature Pepperoni Pizzas*
• *Macaroni and Cheese*
• *Chopped Iceberg, Shredded Carrot, Ranch*
• *Chocolate Chip Cookies & Brownies*

Dessert Buffet

A Selection of House Made Cakes & Pastries to include
• *Opera Cake, Mini Mousse Cakes, Cappuccino Cups, Lemon Horns, Chocolate Éclairs, Fresh Rosemary Apple Tart, Lemon Tarts, Mini Crème Brulee, Assorted Cakes and Breads*

Adults: $69.50 • Children: $28.95(Ages 6-12)
(Plus Tax and Gratuity)

Children 5 & Under Complimentary