

THE GRAND HOTEL

THANKSGIVING DAY BUFFET

THURSDAY NOVEMBER 24, 2016

SOUP & SALADS

Italian Wedding Soup | Baldwin County-style

Butternut Squash and Bacon Soup

Butter Lettuce | goat cheese, candied pecans, jicama, carrot, smoky orange-cilantro vinaigrette

Spinach | red onions, dried berries, sliced almonds, apple-thyme vinaigrette

Radicchio and Frisée | sherry, lardon, fried egg

Mixed Green Salad | herbs, tomato, cucumber, feta, champagne vinaigrette

Hearts of Romaine Salad | garlic croutons, shaved parmesan, caesar dressing

Pear and Smoked Blue Cheese Salad | candied pecans, creamy vinaigrette

Chilled Shrimp Remoulade | baby arugula

Quinoa and Baby Kale | roasted grapes, avocado, feta cheese, roasted root vinaigrette

Orange-Cardamom Pickled Baby Carrot | radish, goat cheese, celery leaf, fennel crunch

Seafood Gemelli Pasta Salad | tarragon citrus vinaigrette

Deviled Eggs | pork belly and blue cheese, tabasco and gulf crab, pickles and mustard

Orange-Vanilla Cranberry Relish

DISPLAYS & STATIONS

Tropical Fresh Fruit

Pickles Vegetables and Artesian Breads

Local and Artisan Cheeses | poblano pimento cheese with candied pecans, gorgonzola dolce with armagnac infused prunes, local goat cheese with pepper jelly

Peel and Eat Shrimp, Crab Legs, Alabama Oysters, P.E.I Mussels, Little Neck Clams
caramelized lemons, horseradish cocktail, miso mustard

Poultry | **Heirloom Turkey and Game Birds** | brined, smoked, roasted, fried, stuffed, grilled, giblet gravy

Pecan Smoked Tomahawk Prime Rib | sauce béarnaise and bordelaise

Black Hills Farms Ham | clove and sorghum glaze, fruit mustards

SIDES

Carolina Gold Rice Pilaf, Green Bean Casserole, Alaga Cane Syrup-Glazed Garden Roots,

Whipped Buttermilk Potatoes, Roasted Brussels, Cranberries,

Bill-e's Traditional Cornbread Stuffing, Third Coast Oyster Stuffing

Butternut Squash Gnocchi | brown butter, sage, pistachio

Red Chili Molasses Sweet Potato | melted marshmallows

DESSERTS

Buttermilk Pie, Chocolate Covered Strawberries, Fruit Tasters

Fudge – Fudge – Fudge, Grand Bread Pudding with Bourbon Sauce

Double Chocolate Mousse | white chocolate pudding and chocolate croutons

Nonna's Rice Cake | whipped mascarpone and cinnamon caramel

Lemon Meringue Tart | basil syrup, blueberry cream

Spiced Apple Cake | goat cheese frosting and browned butter caramel

Browned Butter Pumpkin Cake | spiced cream cheese

Bananas Foster Station | ice cream ice bowl



PLEASE CALL 251.928.9201 FOR RESERVATIONS

10:30 AM-2:00 PM in the Grand Ballroom

11:45 AM-2:00 PM in the Dining Room

**\$67.95 for Adults, \$33.95 Children Ages 5-11

*Price is excluding tax & gratuity. No discount applicable.

Reservations required and must be guaranteed with a valid credit card; 5-day cancellation policy applies.