

THE GRAND HOTEL *Thanksgiving Day* BUFFET

Thursday November 23, 2017

Soup and Salads

Sweet Potato and Bacon Soup

Mushroom and Brie En Croute

Broccoli | sunflower seeds, cranberries, bill e's bacon

Quinoa | butternut squash, greens, goat cheese, lemon herb vinaigrette

Put up Salad | field peas, blistered tomatoes, pickled okra, brown sugar vinaigrette

Local Crab | caramelized mushroom, spinach, pickled peppers

Fingerling Potatoes | bill e's bacon, cured egg, red pepper aioli

Walnut | apple, gorgonzola, cranberry vinaigrette

Roasted Carrots | ginger honey, arugula, spiced pecans

Pickled Shrimp | charred onion, red pepper, gemelli

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

Seafood Gemelli Pasta Salad | tarragon citrus vinaigrette

Bacon | egg, cheddar jack cheese, crouton, shaved onions, diced tomatoes, house made ranch

Grand Garden Salad Bar | baby greens, house mixed lettuce, croutons, feta cheese, chopped eggs, sliced cucumbers, tomatoes, marinated olives house made buttermilk ranch, balsamic dressing

Orange-Vanilla Cranberry Relish

Displays and Stations

Local Fresh Fruit

Bacon Fat Yorkshire Pudding and Artesian Breads

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

Peel and Eat Shrimp, Crab Legs, Alabama Oysters

caramelized lemons, horseradish cocktail, miso mustard

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

24-Hour Prime Rib | sauce béarnaise and smoked cherry demi glaze

House Cured Ham | sorghum glaze, fruit mustards

Grand Omelet Station

Sides

Green Bean Casserole, Loaded Mac and Cheese, Whipped Buttermilk Potatoes, Traditional Collard Greens, Bill-e's Traditional Cornbread Stuffing, Third Coast Oyster Stuffing

Sweet Potato | spiced pecans, marshmallows

Roasted Brussels | cranberries, bacon

Desserts

Southern Whole Pie Display- Pumpkin Pie, Buttermilk Pie, Pecan Pie, Chocolate Cream Pie

Fudge – Fudge – Fudge | pumpkin and marshmallow, dark chocolate, pistachio white chocolate

Grand Hotel Bread Pudding | bourbon sauce

Ginger White Chocolate Crèmeux

Lemon Meringue Trifle | sugared blueberries

Gingerbread Trifle | cranberry, cream

Rosemary Shortbread | goat cheese frosting

Browned Butter Pumpkin Roll | spiced cream cheese

Apple Flambé | vanilla ice cream

10:30AM-2:00PM in the Grand Ballroom, 11:45AM-1:45PM in the Dining Room

***\$69.95 for Adults, \$34.95 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.

