

Simon's

THANKSGIVING BRUNCH MENU

MORNING DELIGHTS

House-Made Breakfast Pastries | Pumpkin Bread | Sticky Buns
Blueberry Ricotta Pancakes | Lavender Maple Syrup
Traditional Eggs Benedict | Canadian Bacon | Hollandaise
Applewood Smoked Bacon | Country Pork and Sage Sausage

OMELET STATION

Made to Order Cage-Free Eggs Filled with a Variety of Fresh Vegetables
Local Cheeses and Cured Meats

SALAD STATION

Selection of Soft Dinner Rolls and Artisanal Breads with Whipped Butter
Selection of Local Market Fresh Fruits and Berries
Rustic Fall Beets Salad with Honey Sherry Vinaigrette and Pomegranate Croutons
Baby Spinach & Pear Salad with Creamy Feta Cheese, Cranberries, Pecan Nuts and Champagne Dressing

CARVING STATION

Citrus Brined Roast Turkey | Cranberry Marmalade | Sage and Carrot Gravy
Garlic & Herb Roasted Prime Rib | Chimichurri | Horseradish Creme

SIDES

Green Bean Casserole | Crispy Onions | Wild Mushrooms
Cumin and Thyme Roasted Baby Carrots
Crispy Brussels Sprouts | Sherry Vinaigrette | Bacon Lardons | Pomegranate Seeds
Herbed Sausage Stuffing
Candied Yams | Pecan Streusel
Yukon Gold Potato Purée

DESSERTS

Chef Selection of Gourmet Desserts
Seasonal Pies | Petit Four Cakes | Signature Cookies

Adults - \$65 | Children under 12 - \$35

Thanksgiving brunch is subject to applicable taxes and a 20% taxable service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.