



Starlight Thanksgiving Brunch 2009

Salad Display

Fall Salad

beets, mandarin oranges, apples and toasted sunflower seeds with a raspberry vinaigrette

Curried Cashew and Pear

honey dijon dressing, grapes

Red Quinoa

feta cheese, toasted pine nuts, red wine vinaigrette and parsley

Baby Greens

*roasted corn, cherry tomatoes, pancetta and grilled baby leeks
with a cranberry vinaigrette*

Seafood Display

Yellowfin Tuna Nacho

*black and white sesame seed encrusted with wasabi aioli and avruga caviar
on wonton crisp*

Grilled and Chilled Prawns

with a tomato dijon coulis

Sweet Chile Lobster

wild rice pilaf, capers and caramelized shallots served in a cucumber cup

Oyster Rockefeller

spinach, pancetta and pernod béchamel with asiago

Meat Display

Mesquite Grilled Turkey

with natural gravy

Roasted Pork Loin

apple bourbon glazed

Herb Roasted Beef Tenderloin

with a green peppercorn veal demi glaze and creamy horseradish

Breakfast Items

Pumpkin Pancakes

with nutmeg cinnamon whipped cream

Assorted Meats

smoked bacon, sausage patties and links

Omelet's Made to Order

with appropriate accoutrements

Biscuits and Gravy

house made with sausage

Scrambled Eggs

traditional with chives

Assorted Breakfast Breads

bagels, white, wheat and croissants

Sides

Yukon Gold Potato Purée

with brie cheese

Wild Mushroom Bread Pudding

truffle scented with caramelized onions and a gruyere mornay

Traditional Stuffing

andouille, hazelnuts and celery

Colusari Red Rice

calvados brown butter, toasted almonds and grilled corn

Seasonal Vegetables

grilled, sautéed, creamed and broiled

Fruit, Cheese and Antipasto Display

Cheeses

imported and domestic with appropriate accoutrements

Fruits

seasonal melons, citrus and berries

Antipasto

an assortment of fine cured meats with olives and marinated vegetables

Dessert Buffet

An Assortment of Seasonal Offerings

~ \$45 per person plus tax & service charge ~

Two (2) seating times: 11am & 1:30pm