



ARLO



THANKSGIVING BUFFET 2023

\$85 per adult | \$35 per child (under 5 free)
tax and gratuity not included

CORNUCOPIA STARTERS

BEET SALAD

Roasted Beets, Spiced Greens, English Cucumber, Candied Walnuts, Herb Goat Cheese, Everything Lavash, Champagne Vinaigrette

ENDIVE AND FRISEE

D'anjou Pear, Bleu Cheese, Pecans, Sherry Vinaigrette

QUINOA AND ROASTED PUMPKIN

Tuscan Kale, Pomegranate Seeds, Toasted Pepitas, Herb Dressing

FUYU AND ARUGULA SALAD

Goat Cheese, Tangerines, Craisins, Shaved Onions, Orange Dressing

TILLAMOOK BAY OYSTERS ON THE HALF SHELL

Wakame, Horseradish, Mignonette

BUTTERNUT SQUASH LATTE

Cinnamon Spiced Foam, Pumpkin Cream Doughnut

SANTA MARIA STATION

SANTA MARIA TURKEY BREAST

Rosemary Gravy

SMOKED THUNDER THIGHS

Cranberry Butter Sauce

PLANCHA STATION

CHILEAN SEABASS

Rainbow Chard, Red Wine Chimichurri

CARVING STATION

SPIRAL PORCHETTA HAM

Cherry Glaze

ROSEMARY AND SALT CRUSTED PRIME RIB

Au Jus, Creamed Horseradish

PASTA STATION

ROASTED BUTTERNUT SQUASH AGNOLOTTI

CHOICE OF TOPPING

Sautéed Shrimp

Tomatoes

Scallions

Candied Pecans

Pancetta Parmesan Reggiano

CHOICE OF SAUCE

Pesto

Cream

Tomato

TRADITIONAL CLASSIC SIDES

ITALIAN STUFFING

Fennel Sausage, Brioche

ROASTED GARLIC FINGERLING POTATO

GREEN BEAN CASSEROLE

Truffle Porcini Cream Sauce

BROWN SUGAR SWEET POTATO

CRISPY BRUSSEL SPROUTS

Bacon and White Balsamic

RUSTIC ROLLS AND ROASTED GARLIC HONEY

Herb Butter

DESSERTS

SELECTION OF PIES

Pumpkin, Pecan, Apple, Sweet Potato

DULCE DE LECHE BOUDIN

CHOCOLATE FLOURLESS CAKE

CHEESE CAKE S'MORE

CHEFS SELECTION OF PETITE DESSERTS



* ITEMS ON THIS MENU MAY INCLUDE NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.