EL ENCANTO

RIVIERA BUFFET

THANKSGIVING

ENTRÉES

Filet
Turkey
Spiral Ham
with pineapple

CARVING STATION

Turkey
breast & leg meat
Salmon Beurre Blanc

BREAD

Parker House Rolls
Cornbread
Bread Rolls
Cultured Butter Tower

SAUCES

Homemade Cranberry Sauce
Sliced Cranberry Sauce
Turkey Gravy
Bordelaise & Béarnaise
for the filet

SIDES

Green Bean Casserole
Sweet Potato Purée
Candied Sweet Potato
Mashed Potatoes
Brussels Sprouts & Bacon
Glazed Carrots
Stuffing
two styles
Country-Style Mac & Cheese
Lobster Mac & Cheese

DESSERT STATION

Triple Berry Pie
Pecan Pie
Apple Pie
Pumpkin Pie
Cream Chantilly
Ice Cream & Sorbet
Flourless Chocolate Cake

ADD-ON CHAMPAGNE & WINE SELECTIONS

Bottomless Mimosas
additional $45+ per person

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please let us know if you have any allergies or special dietary requirements.

EL ENCANTO

DINNER

THANKSGIVING

THREE-COURSE PRIX FIXE

FIRST COURSE

Autumn Squash Soup
sage, spiced chocolate, toasted pumpkin seeds

or

Pear & Apple Salad
watercress, delicata squash, Rancho La Vina walnuts, Rogue River Blue, concord grape–cherry blossom vinaigrette

MAIN

Autonomy Farms Thanksgiving Turkey
mashed potatoes, gravy, stuffing, cranberry sauce, with a side of green bean casserole

Grilled Ora King Salmon
chermoula, warm labne-tahini sauce, root vegetables

Ravioli
butternut squash, sage, brown butter, meyer lemon

DESSERT

choice of, each served with whipped cream

Pumpkin Pie

Apple Pie

Pecan Pie

Add a scoop of vanilla ice cream · $7

California State Sales Tax and a 20% Service Charge will be added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions. Please let us know if you have any allergies or special dietary requirements, or if you need any further information.