

B
BETTINI
restaurant

THANKSGIVING BUFFET

THURSDAY, NOVEMBER TWENTY-SIXTH | 12:00PM - 7:00PM

FESTIVE SELECTIONS

FROM THE SEA

Smoked Salmon, Chilled Shrimp, Smoked Mussels, Bluefish Dip, Accompaniments & Artisan Crackers

BUTTERNUT SQUASH BISQUE

Velvety Autumn Squash, Seasonal Garnish

ARTISANAL CHEESE

Seasonal Dried Fruit, Marcona Almonds & Honeycomb

ARTISANAL BREADS

A Selection of Freshly Baked Breads & Accompaniments

FAMILY-STYLE FIRST COURSE

AUTUMN GREENS

*Caramelized Honey & Thyme Vinaigrette, Poached Apple,
Buttermilk Blue Cheese, Candied Walnuts*

HARVEST SIDES

ROASTED BRUSSELS SPROUTS

MAPLE & BROWN BUTTER ROASTED SWEET POTATO

ROASTED BABY BEETS

Orange Zest, Goat Cheese, Toasted Walnuts

CHIVE & TRUFFLE MASHED POTATO

SAGE & LEEK STUFFING

CARVING SELECTIONS

WHOLE POACHED SALMON

Honey & Whole Grain Mustard Sauce, White Wine Caper Beurre Blanc

HERB & GARLIC CRUSTED PRIME RIB OF BEEF

Classic Au Jus

ROASTED HEIRLOOM TURKEY

Giblet Gravy, Cranberry Relish

AUTUMN SWEETS

A SEASONAL SELECTION OF SWEETS & CONFECTIONS

(MENU SUBJECT TO CHANGE)

