

Thanksgiving Dinner Buffet at the Big Sur Lodge

Thursday, November 26th

3:00 PM – 8:00 PM | \$36 for adults | \$16 for children

Starters

- Cinnamon & Apple Cider Butternut Squash Soup
- Corn Chowder
- Mesclun Salad

Served with your choice of dressing

Entrées

- Traditional Slow Roasted Turkey with Pistachio, Apple Chorizo Stuffing
Served with seasonal vegetables and topped with cranberry demi-glace
- Traditional Slow Roasted Whole Rib-Eye with Au Jus & Horseradish
- Pan Seared Californian Wild Halibut, with Roasted Bell Pepper Velouté
- Pasta Primavera

Sides

- Potato Au Gratin
- Steamed Seasonal Vegetables
- Roasted Root Vegetables
- Ratatouille Niçoise
- Garlic Buttered Braised Swiss Chard
- Brussels Sprouts
- Sweet Potato & Fuji Apple Dauphinoise
- Onion Monégasque

Desserts

- Traditional Pumpkin Pie
- Fresh Berry Cobbler
- Sour Apple Cheese Cake

Head Chef

Joel Manriquez

Sous Chef

Alfred Mueller

