

# POINT ROYAL

## THANKSGIVING DAY BRUNCH

BUFFET MENU

**Adults** 50.00  
*Includes Bottomless Hard Cider Punch,  
La Colombe Drip Coffee or Juice*

**Kids until 12** 25.00

### RAW BAR

**East & West Coast Oysters**  
*Fennel-Chili Mignonette*

**Key West Pink Shrimp Cocktail**  
*House Cocktail Sauce, Fresh Horseradish*

**Local Fish Ceviche**  
*Passion Fruit, Serrano Chili, Tomato*

### CHILLED

**Smoked Salmon**  
*Red Onions, Whipped Cream Cheese, Lemon,  
Capers, Hard Boiled Eggs, Cucumbers, Assorted  
Bagels*

**Greek Yogurt Parfaits**  
*Cranberry, Almonds & Apple Compote;  
Cherries, Coconut, Granola & Dark Chocolate*

**Fresh Fruits Display**  
*Seasonal Berries, Whole & Sliced Fruits*

### CHEESE CHARCUTERIE & SALADS

**Artisanal Cheese**  
*Loblolly Tomme, Magnolia Gouda, Goat Cheese,  
Pickled Vegetables, Jams & Compotes*

**Charcuterie & Cured Meats**  
*Prosciutto Di Parma, Spanish Chorizo, Salumi,  
Bresaola, Salmon Rillettes, Pickles & Olives*

**Sunday Salad**  
*Romaine, Provolone, B&G Pickles, Salami,  
Mozzarella, Chickpeas, Roasted Red Peppers,  
Red Wine Vinaigrette*

**Salad Bar**  
*Arugula, Mix Greens, Cherry Tomatoes, Chickpeas,  
Shaved Radishes, Cucumbers, Pickled Onions,  
Parmesan Cheese, Poppy Seed Vinaigrette,  
Cumin-Lime Vinaigrette*

**Roasted Heirloom Beets**  
*Radish, Shaved Carrots, Ricotta Salata,  
Frisée, Citrus Vinaigrette*

**Autumn Cabbage Salad**  
*Heirloom Cabbage, Dried Fruits, Roasted Walnuts,  
Farmer's Cheese Butternut Squash, Cider Dressing*

### CARVED MEATS & FISH

**Roasted Free-Range Turkey Breast**  
*Giblet-Mushroom Gravy*

**Sausage-Stuffed Boneless Whole Turkey**

**House-Cured Smoked Wild Boar Ham**  
*Pink Peppercorn-Pineapple Glaze*

**Smoked Whole Red Snapper**  
*Heirloom Baby Tomatoes, Coriander, Basil,  
Extra Virgin Olive Oil, Lemon*

### HOT ITEMS & SIDES

**Turkey Pot Pies**

**Whipped Yukon Gold Potatoes**

**Sourdough Thanksgiving Stuffing**

**Corn Bread "Focaccia"**

**Buttermilk Sage Biscuits**

**Point Royal Mac & Cheese**

**Pork & Chicken Breakfast Sausages**

**Applewood Smoked Bacon**

**Parmesan Crusted Potatoes**  
*Rosemary, Sea Salt*

**Root Vegetable Hasselback Gratin**  
*Rutabaga, Turnips, Sweet Potato, Gruyère*

**Roasted Heirloom Cauliflower**  
*Macerated Raisins, Almond Romesco*

**Brussels Sprouts**  
*Whole Grain Mustard Crème Fraîche,  
Spiced Pecans, Green Apple*

### EGGS

**Organic Farm Egg Omelets**  
*Grilled Mushroom, Spinach & Gruyère,  
Roasted Vegetable & Sharp Cheddar,  
Baby Spinach & Goat Cheese*

**Tortilla Española**  
*Confit Potato & Onions, Chorizo Aioli*

**Duck Hash**  
*Duck Confit, Potato, Leeks, Poached Egg*

### CHEF'S TABLES

**The Grill**  
*Lamb Sausage, Spice-Rubbed Cobia,  
Smoked Turkey Wings*

**Point Royal Clam Bake**  
*Crawfish, Clams, Baby Potatoes, Corn on the Cob*

**Malted Waffles**  
*Maple Syrup, Roasted Pecans, Nutella, Fresh Berries*

### DESSERT ROOM

**Pumpkin Pie**  
*Spiced Whipped Cream*

**Pecan Pie**  
*Brown Sugar Caramel*

**Apple Pie**  
*Oatmeal Crumble, Vanilla*

**Assorted Mini Cupcakes**

**Monkey Bread**  
*White Chocolate-Cinnamon Glaze*

**Chocolate Bamboo Truffles**

**New York Style Cheesecake**

**Sour Cream & Peach Bundt Cake**

**Grand Marnier Crème Brûlée**

**Seasonal Fruit Tart**

**Chocolate S'mores**

**Coconut Macaron**

**Butter Cookies**

### FROM THE BAKERY

**Butter Croissant**

**Lemon Thyme Scone**

**Blueberry Muffin**

**Brown Sugar Cocoa Coffee Cake**

**Daily Donuts**



Executive Chef Jorge Negron  
Chef Geoffrey Zakarian

