



Thanksgiving Brunch

THURSDAY, NOVEMBER 25, 10:30 AM - 2:30 PM

BRUNCH STATION

OMELET STATION/ EGGS TO ORDER

Bacon bits, chopped pork sausage, spinach, peppers, jalapeno, cheddar, tomato, mushroom

HICKORY SMOKED BACON

CHICKEN APPLE SAUSAGE

BUTTERMILK WAFFLES

Berry compote, whipped honey butter, chantilly cream, chocolate chips, maple syrup

BUILD YOUR OWN PARFAIT

Yogurt, berries, granola, dried fruit

DARK MEAT TURKEY HASH

with roasted root vegetables and baby kale

COLD BUFFET

FRESH SEASONAL FRUIT AND BERRIES

TOSSED CAESAR SALAD

Garlic Butter Croutons, Shaved Parmesan

BUILD YOUR OWN GARDEN SALAD

Artisan lettuce, baby spinach, baby heirloom tomato, cucumber, carrot threads, sliced black olives, croutons, sliced beets, artichoke hearts, mushrooms, with Maple Balsamic and Ranch dressing

LOCAL AND INTERNATIONAL CHEESE AND CHARCUTERIE

Crostini, lavosh, honeycomb, fig preserves, olives, caper berries, pickled okra, dried fruit

CIDER GLAZED CEDAR PLANK SMOKED SALMON

Hard boiled eggs, capers, red onion, cucumber, lemon wedge

ARUGULA SALAD

with pecorino, roasted pine nuts, pears, golden raisins, honey balsamic vinaigrette

QUINOA SALAD

with feta, tomato, baby spinach, grilled radicchio, sweet onion vinaigrette

SOUP

ROASTED BUTTERNUT BISQUE

Bourbon vanilla crème, pepitas

SEAFOOD DISPLAY

JUMBO SHRIMP, SNOW CRAB CLAWS, SHUCKED OYSTERS

Cocktail, remoulade, jalapeno mignonette, lemon wedges, tabasco

CARVING STATION

ORGANIC GREEN WHOLE AND MARINATED TURKEY BREAST

with gravy

HERB ROASTED PRIME RIB

Red wine demi

HOT BUFFET

BOURBON PINEAPPLE GLAZED HAM

Dijon sauce

GRILLED RED FISH

with turmeric spiced cauliflower puree and citrus beurre blanc

YUKON GOLD MASH POTATOES

CLASSIC GREEN BEAN CASSEROLE

WHIPPED SWEET POTATOES

Brown sugared pecans

CORNBREAD DRESSING

KIDS' CORNER

CLASSIC MACARONI AND CHEESE

BLANCHED BROCCOLI, CAULIFLOWER AND BABY CARROTS

CRISPY CHICKEN TENDERS

CHEESEBURGER SLIDERS

Pickle, ketchup

DESSERT

PUMPKIN CHEESECAKE WITH PEPITA BRITTLE

SPICED APPLE CRUMBLE POT DE CRÈME

COFFEE CRUNCH TART

POMEGRANATE POACHED PEAR TART

PETITE PECAN PIE

CHOCOLATE AND CARAMELIZED BANANA TORTE

\$125 PLUS TAX & SERVICE CHARGE | \$60 FOR 12 & UNDER | COMPLIMENTARY FOR 5 & UNDER
ADD ENDLESS MIMOSAS FOR \$25

THE CRESCENT CLUB

★ DALLAS, TEXAS ★