



Le Village Buffet

Thanksgiving Dinner

11am - 10pm | \$36.99

Omelets available until noon

SALAD BAR

Crab Legs
Charcuterie Platter
Persimmon Pomegranate Salad

Red Beet and Goat Cheese Salad
Cranberry Waldorf Salad
Bean and Pea Salad

Caprese Salad
Grilled Vegetable Platter

BUILD-YOUR-OWN SALAD BAR—FRESH GREENS

Romaine Lettuce, Mesclun Mix, Baby Spinach, Sliced Onions, Cucumber, Cherry Tomatoes, Parmesan Cheese, Croutons, Dressings

SOUP SELECTION

French Onion Soup

Cream of Butternut Squash

New England Clam Chowder

PROVENCE STATION

Peas and Lardons
Brown Butter Fall Mushrooms with Hazelnuts and Whole-Wheat Penne

Mediterranean Farfalle with Asparagus and Olives
Bouillabaisse

Pumpkin Creamed Corn
Truffled Fingerling Potatoes
Roasted Ratatouille Vegetables

ALSACE STATION

Duck with Cherry Glaze
Roasted Potatoes

Sauerkraut
Beef Bourguignon

Smoked Cheddar Mac and Cheese
Roasted Brussels Sprouts

BURGUNDY STATION

Carved To Order:

Rice Pilaf
Cranberry Sauce
Cider Bacon and Golden Raisin Stuffing
Rainbow Cauliflower Gratin

Spicy Southern Hot Creamed Corn Glazed Ham
Lemony Green Beans and Fried Leeks
Roasted Turkey
Prime Rib

Cranberry Sauce
Rotisserie Chicken
Roasted Vegetables
Roasted Root Vegetables
Yukon Gold Mashed

Potatoes
Maple Glazed Sweet Potatoes
Italian Sausage Stuffing
Roasted Mushrooms

NORMANDY STATION

Soy Glazed Salmon
Herb Crusted Tilapia

Seafood Paella
Steamed Mussels

Sushi Rolls
Chilled Shrimp

BRITTANY STATION

Selection of Sweet and Savory Crepes Made to Order

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Caramel and Chocolate Sauce
Banana Foster

Cobbler
Pumpkin Bread Pudding

DESSERT STATION

Granny Smith Apple Cheesecake
Pumpkin Soft Serve Gelato
Pumpkin Pie
Apple Pie

Pecan Tarts
Pumpkin Cheesecake
Sweet Potato Pecan Pie
Mini Cherry Streusel Pie

Selection of Sugar Free Desserts and Cookies
Pumpkin Crème Brûlée
Apple Cobbler

