

The Hay-Adams

Thanksgiving Day Brunch

Thursday November 28, 2019

Carving:

Carved Free Range Earth & Eats Farm Whole Turkey
Traditional Turkey Gravy, Apple and Cranberry Chutney
Vegetables and Chestnut Stuffing
Autumn Vegetables
Corn Bread
Rosemary Pecan Sweet Potato Puree

Whole Seven Hills Strip Loin
Malbec Red Wine Sauce

Stations:

Wild Mushroom Agnolotti
Porcini Cream Sauce

Strozzapreti Pasta
Roasted Broccolini and Sun Dried Tomato

Maryland Jumbo Lump Crab Cakes
Roasted Turmeric Cauliflower

Seared Striped Bass
Carrot Ginger Puree

Veal Loin Milanese
Arugula, Heirloom Tomato

Atlantic Cod
Confit Eggplant and Peppers

Cold Display:

Seafood Display

Oysters, Crab Claw, Jumbo Shrimp and King Crab Leg

Honey Crisp Apple Smoked Duck Salad

Candied Walnut, Toasted Sunflower Seeds

Baby Spinach and Portobello Mushroom Salad

Champagne Herb Vinaigrette

Farro and Vegetable Salad

Turmeric Tahini Dressing

Maine Lobster Salad

Avocado Sumac Vinaigrette

Spiced Squash Salad

Arugula, Pomegranate, Cumin Vinaigrette

Roasted Romanesco Salad

Little Gem Lettuce

Earth & Eats Farm Mixed Green Salad

Shaved Vegetables

Charcuterie Display

Artisanal Cured and Smoked Meats, Country Paté and Berkshire Port Rillettes

House Pickled Vegetables, Grilled Marinated Asparagus

Dessert Buffet

Classic Pumpkin Pie

Blueberry on Top Cheesecake

Valrhona Chocolate Mousse

Harvest Cupcakes

Pumpkin Roulade

Cake pop

Pecan Pie Brownies

Fall leaves Rice Krispies

Chocolate Cream Tart

Lemon meringue Pie

Granny Smith Apple Pie

Coffee Crumble Cake

Pumpkin Mousse shooters

Coconut Rice Pudding Martini

Georgian Pecan Pie

Sweet Potato Cheesecake

\$130 per person, \$60 per child aged 4-12 yrs

Prices are exclusive of taxes and gratuities