

Regency Room

Thanksgiving Day Grand Buffet

Appetizers

Carrot Parsnip Bisque, Chives, Crème Fraiche
Regency Ham Pate, Nut Chutney, Lavash, Sweet Potato Biscuits
Warm Breads and Rolls, Salted Cultured Butter, Roasted Garlic Herb Butter

From the Sea

Shrimp Cocktail
Crabmeat Remoulade
Lobster Salad, Boston Bibb Lettuce
Sautéed Sea Beans, Pickled Sea Purslane, Wakame Salad
Everything Smoked Salmon, Dill Mousseline, Caper Berries, Whipped Cream Cheese
Toast Points, Grissini, and Lavash

Artisanal Cheese and Charcuterie

Hook's 5-Year Aged Cheddar, Bellavitano Gold, Firefly Farm's Black and Blue
Shropshire Blue Cheese, St. Angel Brie
Prosciutto, Lonzino, Finocchiona, Calabrese, and Genoa Salami
Preserves, Palace Spiced Almonds, Whole Grain Mustard, Olive Relish

Chef's Cold Table

Regency Classic Caesar Salad
Roasted Butternut Squash and Wheatberry Salad, Baby Kale, Apple Cider Vinaigrette
Fresh Fruit Display, Seasonal Yogurt

Regency Entrees

Chef's Carving Table
Roasted Turkey, Traditional Gravy, Cranberry Sauce
Herb Roasted Prime Rib, Pinot Noir Jus
Honey and Bourbon Glazed Ham, Assorted Mustards
Dark Meat Confit, Traditional Stuffing, Boursin Whipped Potatoes, Mashed Sweet Potatoes
Green Bean Casserole, Roasted Asparagus with Hollandaise, Roasted Brussels Sprouts
Seared Loch Duart Salmon, Roasted Root Vegetables, Lemon Thyme Butter Sauce
Wild Mushroom and Truffle Pot Pie

Dessert Selections

Traditional Pumpkin Pie, Pecan Linzer Bars, Ube Crème Brûlée, Sticky Toffee Pudding
Chocolate Cheesecake, Apple Crumble, Vanilla Bean Ice Cream

Thanksgiving Day, November 28, 2024.

11am-4pm

\$129.95 Adults, \$49.95 Youth (Children 10 & Under)
Excludes Tax and Gratuity. Reservations Required.