Thanksgiving Buffet

BLUE MERMAID
RESTAURANT & BAR

THURSDAY, NOVEMBER 26 | 12:00 PM – 8:00 PM
ADULTS $135++ PER PERSON | CHILDREN $69++ PER CHILD
UNLIMITED HOUSE WINE PACKAGE AVAILABLE FOR $25

BREAD AND DIPS

Mini Country Rolls, Olive Dinner Rolls & Boudin Dutch Crunch VG
olive tapenade (N), basil garlic pesto (N), tzatziki, hummus (GF, VG, V)

SALAD

Apple, Walnuts & Cranberry Salad GF
iceberg, paprika & chile marinade, sumac dust

Little Gem Salad GF, VG, V
root vegetables, avocado, toasted quinoa, lemon vinaigrette

HOT FOOD BUFFET

Spicy Chicken Bites GF
free range breast, cayenne & paprika marinade, pepper cheese fondue

Vegetables and Chickpea Fritters GF, VG, V
mint yogurt, cilantro served on the side

Coconut Shrimp GF
scallions, spiced coconut sauce,

Butter Chicken GF, N
tomato & cashew curry

Basmati Rice GF, VG, V

Salmon and Saffron Risotto GF
grilled broccoli, lemon beurre blanc

Morels Ragout VG
slowed-cooked wild mushrooms, tomato sauce, parmesan

Shepards Pie
ground lamb, rich gravy, garden vegetables, creamy potatoes

Cauliflower Au Gratin VG
oven-roasted cauliflower, gruyere and parmesan cream, herbed breadcrumbs

COLD STATION

Cheese/Charcuterie
prosciutto, sopressata, salami, brie, fontina, manchego, gouda, cheddar, goat cheese, blue cheese, nuts, crackers, marmalade, grapes

Crudites/Antipasti GF, VG
eggplant, tomatoes, green and yellow zucchini, bell peppers, balsamic, meyer lemon, carrots, cucumber, chili peppers, celery, broccoli, ranch, harissa, basil pesto

Chilled Seafood GF
alioto's dungeness crab, shrimp cocktail, ahi tuna, clams, mussels, shallot mignonette, cocktail sauce, horseradish mayo

CARVING STATION

Turkey
roasted turkey breast, corn bread stuffing, cranberry sauce, roast gravy, mash potatoes, grilled green beans, roasted sweet potatoes

Chowder Cart
crab & corn chowder, butternut squash velouté

Prime Rib
allen brothers prime rib, sautéed vegetables, potato wedges, crispy brussel sprouts, mac & cheese, pepper jus, classic marinade

SIDES

corn bread stuffing, cranberry sauce, roast gravy, mash potatoes, grilled green beans, roasted sweet potatoes, sautéed vegetables, potato wedges, crispy brussel sprouts, mac and cheese, pepper jus, classic marinade

DESSERTS

Pumpkin Pie VG, N
Cheesecake
Mascarpone Crème Cheese Pie VG
Chocolate Cake VG, N
Fruits GF, VG, V

Executive Chef Amod Singh

GF | Gluten-Free VG | Vegetarian V | Vegan DF | Dairy-Free N | Contains Nuts

*An 8% surcharge will be added to all guest checks to help cover increasing labor costs and in support of recent increases in minimum wage and benefits for our dedicated team members. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *These items may contain raw or undercooked ingredients. †This dish is fried in beef tallow, but can be substituted with soybean oil upon request. Before placing your order, please inform your server if anyone in your party has a food allergy. Substitutions not listed above can be accommodated for an additional $3. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm. For more information go to p65warnings.ca.gov/ restaurant. Parties of six (6) or more dining & grab & go orders will have a 20% gratuity added to the check.*