

Thanksgiving Buffet 2025

Roasted Free-Range Turkey classic gravy

Prime Rib Roast natural jus

Maple Glazed Ham

Candied Yams

cinnamon oat crumb, marshmallow, pecans

Brussels Sprouts pomegranate molasses glaze

Crushed Potatoes brown butter and sage

Green Bean Casserole crispy shallots

Whipped Potatoes

Traditional Stuffing

Butternut Squash Mac n' Cheese

Orange-Ginger Cranberry Sauce

Savory Blue Corn Muffins

Green Chile Cheese Biscuits

Wild Mushroom Tartlets

Deviled Eggs

Roasted Squash and Cranberry Salad

mixed greens, beets, pumpkin seeds, balsamic vinaigrette, goat cheese

Smoked Salmon

Shrimp Cocktail

Charcuterie

Assorted Fruit

Hill's Kitchen Assorted Pies & Pastries

\$89 ADULT | \$39 CHILDREN

THURSDAY, NOVEMBER 27 | 1 - 5 PM

Executive Chef Nick Zocco - Chef de Cuisine Blake Schumpert - Pastry Chef Erin Taylor - General Manager Jessica Johns 20% gratuity applied to parties of six or more. 2% gratuity applied for Culinary Team appreciation, removable upon request. Note: consuming undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.