

Thanksgiving Brunch

Thursday, November 27, 2025 ~ 11:00am to 3:00pm

\$95 per person / \$45 per child under 12 years old

Cold Station

Matcha Coco Chia Pudding

house made granola, pomegranate

Greek Yogurt Parfait Station

nuts, berries, apple cinnamon compote

Seasonal Fruit Station

House Baked Pastries

assorted butters and marmalades

Salads

Brussels Sprouts Slaw

white soy, red onions, pistachios

Quinoa-Sherry Vinaigrette

roasted calabaza, walnuts, feta, cranberry

Arugula & Watercress

marcona almonds, crispy serrano, radishes, goat cheese, red onions, heritage tomatoes, apple vinaigrette

Hot Items

Live Egg Station

applewood smoked bacon, artisan chicken sausage

Roasted Corn Chowder Soup

shishito gremolata

Arroz del Campo

smoked pork, avocado escabeche

Twiced Baked Potato Casserole

gruyère cheese, herbs

Local Beer Brined Roasted Turkey Breast

corn bread longaniza stuffing, traditional gravy

Oven Roasted Heirloom Tomato Quiche

caramelized onions

Banana Bread French Toast Casserole

traditional cream cheese icing

Desserts

Carrot Cake Macarons

Ginger-Pumpkin Flan

Sticky Toffee

ricotta cheese

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Applicable local and sales tax will be added to your check.

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