

Fiorenzo's 2013 Thanksgiving Brunch

Cheeses from America's Best Dairies

Antipasto, Hummus, Grilled & Marinated Vegetables

The Raw Bar

Oysters, Clams, Shrimp, Mussels and Stone Crab Claws
Grain Mustard Crème Fraîche, Shallot Mignonette, Cocktail and Lemon

Seafood Station

Cured, Smoked and Crudo

Specialties

Basil Ricotta, Blistered Tomatoes, Ciabatta Crostini
Olive Oil Poached Wild Salmon, Citrus Radish Salad, Chive Vinaigrette
Chicken Confit, Wild Mushroom and Gruyere Strata, Arugula Salad
Classic Eggs Benedict
Corned Beef Hash Benedict 'Seville'
Autumn Squash Ravioli, Cinnamon Sage Cream, Reggiano
Assorted Pizzas from the Brick Oven
Belgian Waffles and an Array of Toppings
Applewood Smoked Bacon

Traditional

Golden Roast Turkey, Gravy, Cranberry Citrus Sauce
Herb and Garlic Roasted Rib of Beef, Au Jus & Horseradish Sauce
Cider Baked Ham, Grain Mustard, Cheddar Biscuits

Accompaniments

Heirloom Apple & Pecan Cornbread Stuffing
Beurre Noisette and Maple Sweet Potatoes
Brussels Sprouts with Toasted Chestnuts
Yukon Potato Purée

Traditional Sweets & Pastries Display

Sparkling Wine, Orange Juice, Coffee and Tea

11/28/2013, 11 am—4 pm

\$70 adults, \$28 children 6-12

Tax & Gratuity Not Included