

# IN-ROOM EATS

*from our kitchen*

## thanksgiving catering (to-go)

\$75 per person ++  
Minimum 10ppl

### CHILLED

#### GOLDEN BEET SALAD (V-GF)

Arugula, Farro, Radishes, Pickled Red Onions, Sweet Drop Peppers  
Oranges, Champagne Vinaigrette

#### WALDORF SALAD (V-GF)

Candied Walnut, Romaine, Grapes, Apple, Smoked Blue Cheese  
Confit Shallots Dressing

### HOT

#### ROASTED BRUSSELS SPROUTS

Chestnuts, Bacon Lardons

#### SMOKED POTATO MASH

Chives, Crème Fraiche

#### GREEN BEAN CASSEROLE

Cremini Mushrooms, Crispy Shallots

#### CORN BREAD STUFFING

Celery, Turkey Bacon, Herbs

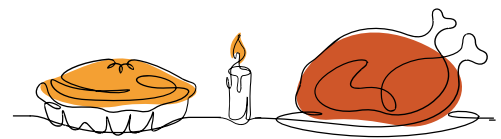
#### CITRUS BRINED MURRAY'S TURKEY

Confit Dark Meat, Gravy, Cranberry Sauce

### SWEETS

#### SPICED PUMPKIN PIE

#### CHOCOLATE PECAN PIE



V - Vegetarian VG - Vegan GF - Gluten Free  
DF - Dairy Free NF - Nut Free

21% service charge will be added to all checks and an additional \$4 delivery fee will be added to all food charges. | Se agregará un cargo por servicio de 21% a todos los cheques y también se agregará una tarifa de envío de \$4 a todos los cargos por alimentos. | 21% chaj sèvis yo pral ajoute nan tout chèk ak yon chaj sèvis adisyonèl \$4 te ajoute nan tout chaj manje.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, mollusk or eggs may increase your risk of serious food borne illnesses, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, blood and or immune disorders, you are at greater risk for serious illness from raw or undercooked foods.*