Celebrate THANKSGIVING.



CHEF'S CHAMPAGNE THANKSGIVING BUFFET THURSDAY, NOVEMBER 23, 11:30AM-2:30PM

SALADS

BUILD YOUR OWN

seared tuna, lemon grass chicken, tofu, arugula, baby greens, baby gem lettuce, spring mix, almonds, blue corn chips, croutons, mango salsa, avocado, goat cheese, gorgonzola, grana padano, hard-boiled egg, citrus champagne vinaigrette, creamy jalapeno lime, scallion ranch, strawberry vinaigrette

COMPOSED SALAD

roasted julian beets, goat cheese, micro greens, truffle dressing. thai beef salad, red onion, tomatoes, fresh mint, lime juice, crab, broccoli, mayo, cucumber

SEAFOOD BAR

ALASKAN KING CRAB SHRIMP CITRUS POACHED LOBSTER TAIL

SMOKED SALMON dill, lilliput capers, eggs, red onion, herb whipped cream cheese, bagel chips, mojito bay scallops, mint, lemon, lime, jalapeno, celery, firecracker sauce, preserved lemon aioli, cocktail sauce

CARVING STATION

OVEN-ROASTED WHOLE TURKEY gravy, cranberry, chicken apple sage stuffing, candied yams HERB-CRUSTED PRIME RIB jus, horseradish cream, yorkshire pudding

BREAKFAST FAVORITES

CHEF-PREPARED EGGS, ANY STYLE ham, chorizo, smoked salmon, mushrooms, zucchini, spinach, bell peppers, asparagus, red onion, kalamata olives, sundried tomato, jalapeno, green onion, aged cheddar, jack, blue, feta, parmesan

APPLEWOOD SMOKED BACON

MINI SAUSAGE LINKS, PATTIES

HERB-ROASTED HEIRLOOM POTATOES

POACHED EGGS hollandaise

ASSORTED DANISH PASTRY

croissants, pumpkin spice beignets, mini muffins, yogurt parfaits, assorted breads, bagels, assorted housemade jams, la costa honey, flavored cream cheeses

SEASONAL FRUITS & BERRIES

IMPORT & DOMESTIC CHEESE

humboldt fog, purple haze, camembert, aged cheddar, gruyere, mimolette, blue, dried fruits and berries, lavash, baguettes, breadsticks, truffle butter

FROM THE GRIDDLE

MADE -TO-ORDER BUTTERMILK PANCAKES mixed berry, chocolate

FIXINGS

peanut butter, nutella, la costa honey, yogurt, m&ms, toasted nuts, gummy bears, sprinkles, marshmallows, chocolate chips, flavored whipped creams, maple syrup, berry syrups, peach compote

HOT ITEMS

CRISPY ORANGE PEEL BEEF soya, ginger, orange, bell pepper, green onion BASIL CRUSTED SEA BASS KUNG PAO SHRIMP bell peppers, onion, garlic, oyster sauce OVEN-ROASTED SALMON WHIPPED SWEET POTATOES WHIPPED GARLIC MASHED POTATOES GARLIC CHINESE BROCCOLI ASPARAGUS SPEARS HOLLANDAISE ROASTED PARSNIPS STEAMED JASMINE RICE PUMPKIN BISQUE SOUP THAI CHICKEN COCONUT SOUP

FOR THE KIDS

FRENCH FRIES CHEESY MAC & CHEESE CHICKEN TENDERS MINI BURGERS CORN DOGS

DESSERTS

MINI PIES ASSORTED COOKIES, CAKES AND TARTS STICKY TOFFEE PUDDING APPLE CHEDDAR COBBLER ... AND MUCH, MUCH MORE

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