

THANKSGIVING DAY BUFFET  
HARRY'S SAVOY BALLROOM  
NOVEMBER 28<sup>th</sup>, 2024 1:00PM - 6:00PM

APPETIZER DISPLAY

- ◆ Golden Pineapple, Strawberries
- ◆ Canterbury-Cured Smoked Salmon, Crisps & Accompaniments
  - ◆ Apple Almond Conserve & Brie
- ◆ Field Greens Salad, Breakfast Radish, Red Onions, Red Wine Vinaigrette
  - ◆ Asparagus, Butternut Squash Salad, Shallot & Fig Vinaigrette
    - ◆ Barley, Olive, Cucumber Salad, Fine Herbs & Lemon
      - ◆ Shrimp Cocktail
  - ◆ Hot Crab and Artichoke Dip, Crisp Sourdough Croutons
    - ◆ Lobster Bisque
  - ◆ Variety of Freshly Baked Breads

CHEF'S CARVING STATION

- ◆ Traditional Roast Turkey with Pan Gravy and Cranberry Relish
- ◆ Harry's Award-Winning Prime Rib au Jus, Horseradish Sauce

MAIN ENTRÉES

- ◆ Seafood & Cauliflower Au Gratin, Sea Scallops, Shrimp, and Crab
  - ◆ Porcini & Fennel Dusted Halibut, Saffron Buerre Blanc
- ◆ Braised Pork Cheeks & Root Vegetables, Cranberry Wild Rice
  - ◆ Cavatappi Bolognese & Pecorino

SIDE DISHES

- ◆ Traditional Stuffing ◆ Mashed Potatoes
- ◆ Steamed Green Beans ◆ Candied Sweet Potatoes

GRAND DESSERT BUFFET

*To Be Determined*

\$59.95 plus 22% service charge per person  
\$19.95 plus 22% service charge, children under 12  
Children under 5 are complimentary