



Thanksgiving Day Champagne Brunch

Thursday, November 23, 2017 • 11 AM – 5 PM

The Landings Restaurant

1-844-885-0173 or 1-800-2-AIRTEL

Let us help you create a wonderful day to celebrate Thanksgiving with your family and friends. Enjoy an extraordinary buffet including traditional favorites and a delicious dessert selection.

Beverages

Orange Juice, Coffee, Decaffeinated Coffee and glass of Champagne

Morning Favorites

Artisan Bread selection of Baguette, Rolls, Mini Danish, Muffins, Croissants served with assorted Jams, Honey, Butter Curls, Eggs Benedict, Breakfast Potatoes, Bacon, Sausage and fluffy Buttermilk Pancakes

Iced Fresh Seafood Buffet

Display of Shrimp, Snow Crab, Mussels, Cocktail & Mustard Sauce, Smoked Salmon, Capers, Cream Cheese, Diced Onions

Carving Station

Roast Prime Rib Carving Station, Au Jus, Horseradish Sauce
Oven Roasted Turkey, Classic Herb Bread Stuffing, Cranberry Relish

Assorted Chilled Salads

Seasonal Market Fruit Selection
Traditional Caesar Salad
Sliced Tomato, Fresh Basil, Extra Virgin Olive Oil
Spinach Salad, Cucumber, Artichoke, Tomato, Olives, Italian Dressing
Tender Baby Greens, Balsamic Dressing

Hot Entrées

Bourbon Glazed Ham with Pineapple Salsa
Grilled Salmon with Basil Butter Sauce, Tomato Relish

Cooked to Order Omelet Station

Cheddar, Bacon Bits, Diced Ham, Diced Tomatoes, Diced Onions,
Spinach, Jalapenos, Bell Peppers, Guacamole, Pico de Gallo

Chef's Starch and Seasonal Vegetable

Sweet Potato Puree, Mashed Potato, Rice Pilaf
French Green Beans and Baby Carrots

Delectable Dessert Buffet

Pumpkin Pie, Apple Pie, Cheese Cake, Mini Fruit Tarts, Lemon Meringue
Tarts, Chocolate Mousse Cake, Fresh Seasonal Berries

Children's Menu

Assorted Cereals, Pepperoni Pizza, Chicken Tenders, Macaroni & Cheese

\$42.95 per person – Seniors \$34.95 per person

Children 5 -12 years old- \$18.50; Children under 5 years old - free

Tax & Gratuity not included

Featured Cocktails

Peach Bellinis 12

Mionetto Prosecco, fresh Peach Puree, garnish with a frozen Peach wedge

Pomegranate Champagne Punch 10

Mumm Champagne, Pear Nectar, Triple Sec, Pomegranate Juice

Green Apples on the Rocks 11

Apple Pucker, Midori, Ketel One Vodka

Wild Elderflower Bellini 12

Champagne, Wild Elderflower Liqueur, Grenadine

Wines by the glass

Vista Point, CA Chardonnay 8

Sycamore Lane, CA Pinot Grigio 9

Kim Crawford, N.Z. S. Blanc 12

Chateau St. Michelle, WA Riesling 9

Vista Point, CA Cabernet 8

Justin, Paso Robles Cabernet 14

Meoimi, CA Cabernet 13

Layer Cake, Arg. Malbec 10

Bubbles by the glass

Mionetto Prosecco Splits 12

Mumm Brut Splits 12

Featured Champagne by the bottle

Le Grand Courtage, Brut, France 28

Grand Imperial, Rose, France 25

**Advance reservations are recommended;
Day Parking is complimentary for all our
Thanksgiving Day Brunch guests.**