

The Resort at The Mountain

Thanksgiving Day Brunch Buffet in Altitude

Seatings: 10:30 AM – 3:30 PM

Thursday November 27, 2008

Starters

Antipasto display with assorted cured and smoked meats
House fir-cured salmon with capers, onions, cream cheese, and bagels
Imported and domestic cheeses
Assorted house-smoked fish and shellfish
Dungeness crab legs with a roasted lemon mignonette
Oyster shooters
Croissants, assorted Danish and pastries

Salads

Baby spinach salad with roasted pear vinaigrette, blue cheese, and hazelnuts
Organic mixed greens with assorted dressings
White bean salad with roasted tomatoes, basil and candied pignoli
Roasted red potato salad with peppered bacon, rosemary, and caramelized chionga beets

Carving Station

Smoked honey-cured ham with a passion fruit-currant jelly
Slow roasted NY strip loin with jus and roasted apple – horseradish sauce

Omelette Station

Choice of ham, sausage, shrimp, cheddar cheese, mascarpone cheese, onions, tomatoes, mushrooms, peppers, and spinach

Entrees

Cheese stuffed blintzes with a huckleberry-peppermint coulis
Slow-roasted and basted tom turkey with apricot-pistachio cornbread stuffing
Cranberry-orange relish and giblet gravy
Fennel-dusted pork tenderloin with stone fruit salsa and jus
Seafood thermidor with prawns, scallops and crab
Oven-roasted moulard duck breast with pomegranate peperonata

Mashed potatoes with roasted garlic
Roasted seasonal vegetables with herbs de province
Macaroni and cheese with three Oregon cheeses

Pastries and Desserts

Apple butter pumpkin pie
Double-crust cheddar apple pie
Chocolate pumpkin marble cake
Eggnog cheesecake with carmel whiskey sauce
Holiday varieties of mousse
Assorted petite fours

Adults: \$39

Children 12 and under: \$18