

THANKSGIVING 2026

A California Harvest Celebration

Concept

A refined Thanksgiving buffet that combines traditional holiday flavors with California seasonal ingredients, subtle Latin-inspired accents, and vibrant presentation. The goal is to preserve the comfort and familiarity of Thanksgiving while creating a distinctive culinary identity.

CARVING STATION

Citrus & Herb Brined Organic Turkey

Roasted garlic gravy • Cranberry-chipotle relish • Meyer lemon • Fresh herbs

Coffee & Black Pepper Crusted Prime Rib

Rosemary jus • Horseradish crème fraîche

Ancho Chile & Brown Sugar Glazed Bone-In Ham

Pineapple-mustard glaze • Pickled cherries

Artisan Dinner Rolls & Parker House Rolls

Whipped honey butter • Roasted garlic butter

AUTUMN STARTERS

Chilled Seafood & Citrus Display

Poached shrimp • Dungeness crab • Oysters • Meyer lemon • Cucumber mignonette • Chile-lime cocktail sauce

Autumn Burrata & Roasted Squash

Roasted delicata squash • Burrata • Pomegranate • Toasted pepitas • Basil oil • Balsamic pearls

Italian Antipasti Board

Prosciutto • Salami • Marinated olives • Artichokes • Roasted peppers • Provolone • Grilled vegetables

Artisan Cheese Board

Domestic & imported cheeses • Seasonal fruit • Candied nuts • Crackers • Fig preserve

SEASONAL SALADS

Baby Gem Autumn Harvest Salad

Roasted pear • Pomegranate • Candied pecans • Goat cheese • Shaved fennel • Maple-Dijon vinaigrette

Heirloom Beet & Citrus Salad

Roasted beets • Blood orange • Arugula • Whipped goat cheese • Pistachio • Citrus vinaigrette

SIGNATURE FALL SIDES

Buttermilk & Chive Whipped Potatoes

Creamy Yukon Gold potatoes • Fresh chives

Wild Mushroom & Sage Stuffing

Brioche • Roasted mushrooms • Caramelized onion • Fresh sage

Brown Butter Roasted Sweet Potatoes

Maple • Toasted pepitas • Chile • Fresh herbs

Charred Brussels Sprouts

Crispy pancetta • Pomegranate • Balsamic glaze

Garlic & Lemon Green Bean Almondine

Toasted almonds • Lemon zest • Roasted garlic

Miso-Brown Butter Roasted Cauliflower

Crispy cauliflower • Miso brown butter • Toasted sesame • Scallions • Pomegranate

Three Cheese Baked Mac & Cheese

Aged cheddar • Gruyère • Smoked Gouda • Crispy herb breadcrumb crust

FOR THE KID IN YOU

Crispy Chicken Tenders

House dipping sauce

Fried Mac & Cheese Bites

Creamy three-cheese mac & cheese • Crispy coating

Loaded Tater Tots

Cheddar • Bacon • Scallions • Sour cream

Mini Turkey & Cheese Sliders

Soft rolls • Roasted turkey • Cheddar

SWEET STUFF

Brown Butter Pumpkin Pie

Vanilla whipped cream • Candied pecans

Bourbon Pecan Tart

Salted caramel • Vanilla chantilly

Apple & Cranberry Crumble

Warm spiced apples • Cranberries • Oat crumble • Vanilla anglaise

Pumpkin Cheesecake

Spiced graham crust • Cinnamon cream

Seasonal Dessert Shooters

Pumpkin Cheesecake • Apple Pie • Chocolate Espresso • Cranberry Lemon

Assorted French Macarons