

tidal

seasonal craft & catch

Thanksgiving Buffet

1:00PM - 6:00PM

Adults \$98+ | Children 5-12 years \$48+ | Under 5 years Free

CHILLED

Baby Spoon Spinach | Persimmons, Pomegranates, Goat Cheese, Crunchy Quinoa and Date Vinaigrette

Root Vegetable | Shaved Brussel Sprouts, Roasted Butternut Squash, Candied Pecans, Dried Cranberries With Blackberry Balsamic Vinaigrette

Calamari Fresca | Baby Heirloom Tomato, Shaved Red Onion, Charred Serrano & Cilantro Lime Vinaigrette

Blackened Shrimp Cocktail | Avocado, Green Onion, Red Onion, Tomato, Lime Juice

Fromage Table | Baked Humboldt Fog With Red Grapes, Baked Brie With Fresh Blueberries, Candied Nuts, Local Honey, Fig Jam, Olive Tapenade, Tomato Bruschetta, Assorted Cracker And Grilled Sourdough

Charcuterie | Duck Rillettes, Hot Coppa, Saucisson Sec, Bresola, Prosciutto, Roasted Demi Sec Tomato, Agro Dolce Cippolini Onions, Cornichons, Whole Grain Mustard, Grissini And Lavosh

MAIN

Includes assorted rolls and sweet butter, Royal Cup coffee, decaffeinated coffee and Roar tea blends.

Carvery | Cider & Herb Brined, Slow Roasted Diestel Turkey, Madeira Gravy, Citrus Zest-Cranberry Sauce

Carvery | Dijon Crusted Smoked Prime Rib, Shallot Jus, Creamed Horseradish

Seafood Beach Boil | Old Bay Spiced Court Bouillon Poached Jumbo Shrimp, Mussels, Clams, Andouille Sausage, Corn on the Cobb, Red Bliss Potatoes

FAVORITES

Fried Oysters, Brandied Cocktail Sauce

Sausage, Herb & Apple Cornbread Stuffing

Roasted Caulilini Cauliflower, Tomato-Fennel Sauce

Whipped Garnet Yams, Brown Butter, Bacon, Maple Syrup

Truffled Mac & Cheese, Buttered Bread Crumbs

Haricots Verts w/ Toasted Almonds and Caramelized Shallots

Butternut Squash Bisque, Sage Marshmallow, Candied Pecan Dust

Snow Crab Claw, Brown Butter, Lemon Verbena

SWEETS

Pecan-Cranberry Galette | Pomegranate Panna Cotta | Meyer Lemon Tart, Spiced Brule Meringue | Wild Berry & Ginger Cobbler, Vanilla Bean Gelato | Pumpkin Cheesecake with Bourbon-Sour Cream Frosting

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. As we support the new minimum wage and other mandates, a 5% surcharge will be added to each check allowing us to continue to provide the hospitality and quality of food you have come to enjoy. An automatic 20% gratuity will be added to all parties.