



## *THANKSGIVING BRUNCH*

### **Carving Station**

Herb crusted turkey, Rosemary roasted prime rib, Brown sugar and pineapple baked ham

### **Breakfast Entrees**

Country style sausage & Applewood smoked bacon, Eggs Benedict, Scrambled eggs  
Potato hash with rosemary & tomato confit

### **Commal Grilling Station**

Coriander-crusted ahi tuna with wasabi, soy butter & ocean salad

### **Lunch entrees**

Grilled chicken breast with saffron fennel cream; Pan-seared red snapper, red onion confit and dill butter;  
Wild rice pilaf with toasted pine nuts; Maytag blue whipped potatoes; Green beans Provencal

### **Salad Display**

Curried pearl pasta salad; Heirloom tomato & cucumber salad with fresh oregano & feta;  
Caesar salad; Grilled asparagus mimosa;  
Driskill house salad; Antipasto platter with cured meats, olives & artisan style cheeses

### **Seafood Station & Raw Bar**

Assorted caviars with wasabi & crème fraiche;  
Cold poached salmon & shrimp cocktail;  
Smoked salmon, mussels, crab claws, oysters

**\$58.00 Adults**

**\$29.00 Children 5 – 12**

**Free for children under 12**

*(price excludes tax and 21% service charge)*

**RESERVATIONS: 512-391-7121**