

# Thanksgiving

AT FERRANTE'S BAY VIEW ROOM

NOVEMBER 24, 2022 | 10:30AM TO 4:30PM

Complimentary Champagne Toast

## SOUPS & SALADS

*California Champ's Mushroom Soup  
Coke Farm Beet Salad, Baby Arugula, Smoked Almonds, Goat Cheese, Balsamic-Fig Vinaigrette  
Tanimura Mixed Greens, Condiments, Oba Dressing, Green Goddess Dressing & Bella Toscana*

## ARTISAN CHEESE & CURED MEATS DISPLAY

*California Artisan Cheese & Cured Meats Display, Jams, Baguettes  
Smoked Salmon, Alvarado Bagels, Cream Cheese, Red Onions, Capers, Tomatoes*

## SEAFOOD DISPLAY

*Large Chilled Shrimp, Lemons  
Snow Crab Claws, Cocktail Sauce & Horseradish*

## HOMEMADE CRAB CAKES STATION

*Lump Crab Cakes  
Black Bean Salad & Creamy Corn Sauce*

## CARVING STATION

*Certified Angus Prime Rib, Bordelaise Sauce and Horseradish  
Free Range Turkey with Gravy and Cranberry Sauce  
Buttermilk Biscuits, Local Honey, Boursin Spread  
La Brea Artisan Breads*

## ENTREES

*Allen Brothers Chicken Breast with Mushrooms and Marsala Sauce  
Faroe Salmon, French Green Beans, Caramelized Lemon Buerre Sauce  
Heirloom Carrots, Butternut Squash, Romanesco, Fennel, Shallots, Green Peas, Basil, Thyme  
Dark Myers Rum Roasted Garnet Sweet Potatoes  
Classic Cornbread Stuffing and Dried Cranberries  
Manchego-Chive Mashed Potatoes*

## DESSERTS

*Double Chocolate Ganache Tarts, Pecan Pie, Mini Fruit Tartlets  
Warm Apple Bread Pudding and Bourbon Butterscotch Sauce  
Apple-Pear Cheesecake, Traditional Pumpkin Pie or Apple Crumb Pie  
Gluten-Free Pumpkin Pies*

**\$85 PER ADULT 13 AND UP  
\$40 PER CHILD 5-12 YEARS OLD  
4 AND UNDER COMPLIMENTARY  
COMPLIMENTARY TWO HOUR VALET PARKING  
PRICES EXCLUSIVE OF TAXES AND GRATUITY**

**FOR RESERVATIONS, PLEASE EMAIL  
ISABELLA.MARTINEZ@MARRIOTT.COM  
OR CALL (831) 647-4018**

