



Thanksgiving

NOVEMBER 25TH

12:00 - 3:00 PM & 4:00 - 7:00 PM at The Roundhouse | 2 Hour Max Seating Time

Buffet: \$89 Adult | \$45 Kids (6-12 years old)

RSVP: (805) 884-8526 | SBAFP_SpecialEvents@hilton.com

Garden & Charcuterie

Artisinal cheese, cured meats, salami, local crunches, breads, honey, pickles, preserves, dried fruits, nuts
Red beet cured salmon, lemon-caper cream cheese, pickled vegetables, tomato jam, everything bagel crisps
Petite local argula, caramelized heirloom tangerines, lightly sautéed grapes, aged feta & bourbon barrel aged
white balsamic vinaigrette

Fall Arcadian mix, fresh pears, pomegranate, candied pumpkin seeds, prairie breeze Cheddar, pancetta,
vinaigrette

Kale, Brussels sprouts, green apple, bacon, cranberry, Marcona almonds, Manchego, pear vinaigrette
Cornmeal blinis with uni Chantilly, caviar
Creamy lobster deviled eggs

Seafood Bar

Snow crab claws, half shell oysters, citrus poached prawns
Ceviche amarillo with shrimp, scallop, orange, mango, serrano chile
Coriander & fennel crusted tuna, wakame, ponzu sauce

*Served with cocktail sauce, Tabasco remoulade, cucumber mignonette, lemon oil, chow chow

Carving Station

Brined & oven roasted turkey
Sorghum glazed bone in ham
Rosemary giblet gravy
Cranberry sauce with tangerine and star anise

Side Selections

Roasted pumpkin velouté soup with apple and curry
Buttermilk Boursin potato purée
Sweet potato casserole, charred marshmallow, candied pecans
Confit heirloom baby carrots with thyme & shallot essence
French green beans with garlic-almond bread crumbs
Challah stuffing with fire roasted chestnuts & dried fruit

Dessert

Pumpkin pie bread pudding, bourbon butterscotch
Apple tartlets
Pecan cobbler, vanilla crème fraiche, salted caramel
Cheesecake - raspberry or white chocolate
Salted caramel pot de crème, gingersnap crust
Caramelized banana panna cotta, orange rum whipped cream
Chef's assorted mini tarts & sweets

Taxes & gratuity additional. An 18% will be added to parties of 6 or more.

