

THE US GRANT THANKSGIVING BUFFET



CELEBRATE STORIED
HOLIDAY TRADITIONS
AND SAVOR A JOURNEY
OF SEASONAL TASTES AT
THE US GRANT HOTEL'S
THANKSGIVING BUFFET

Thursday, November 23, 2017
Reservations 11:30am-3:30pm

\$97 adults / \$87 seniors
\$39 children (ages 12 & under)
Prices exclude tax & gratuity
Complimentary Valet Parking

Hosted in the newly restyled
Presidential Ballroom

Live Entertainment in the Ballroom

Reservations Required : 619-744-2046



THE US GRANT
HOTEL
SAN DIEGO

THE
LUXURY
COLLECTION

ARTESIAN CHEESE SELECTIONS WITH
ASSORTED BREADS AND LAVOSH

SOUP AND SALAD

Spiny Lobster Bisque, Lobster Ravioli, Uni Foam

Root Vegetable Chowder, Smoked Tomato, Smoked
Romesco Sauce

Roasted Baby Carrots, Parsnips, Turnips and
Rutabaga, Squash Cake, Pork Cabezera, Pumpkin
Seeds and Oil

Grilled Asparagus, Zucchini, Red Onions, Baby
Carrots and Broccolini

Heirloom Tomato and Mozzarella, Basil with
Balsamic Vinegar

Romaine Leaves, Herb Garlic Croutons, Caesar
Dressing

Farmers Squash Salad, Farro, Dates, Grilled Treviso,
Chestnut Vinaigrette

CHILLED SEAFOOD

Shrimp, Crab Legs and Crab Claws with Cocktail
Sauce

Smoked Salmon and Seafood with Traditional
Garnishes

Oyster "Bar"

Uni and Ponzo, Champagne Gelee, Mignonette

GRATIN STATION

Yukon Gold, Gruyere Cheese, Garlic, Thyme

Farmers Market Cauliflower, Cipollini Onions, New
Potatoes, Blue Cheese, Herbs

Wild Mushroom, Truffles, Pecorino Crosta Nera
Cheese

CHEF MARK'S HOMEMADE FAMILY
RECIPE PIEROGI STATION

Braised Pork and Sauerkraut; Whole Grain Mustard
Sauce; Smoked Ham; Aged Cheddar; Porcini;
Caramelized Onion; Gruyere

FROM THE LAND AND SEA

Carved Roasted Turkey Breast with Cranberry Sauce;
Chestnut Apple Stuffing, Foie Gras and Persimmon
Stuffing and Herb Gravy

Roasted Lamb Leg, Braised Lamb Shank, Fromage
d'Affinois, Black Garlic

Roasted Venison Saddle, Quince and Currants,
Spaetzle Noodle

Cobia, Baby Bok Choy, Lobster Mushrooms and
Cherry Blossom Shoyu

FROM THE GRANT GRILL: Braised Beef Cheek,
Marble Potatoes, Stilton Blue Cheese Tartlet

SEASONAL ACCOMPANIMENTS

Roasted Acorn Squash, Yams and Chestnuts; Brussel
Sprouts and Pancetta; Creamy Yukon Gold Mashed
Potatoes; Haricot Vert, Cipollini Onion, Chanterelles

SWEET ENDINGS

Warm Spiced Apple Cider

Sliced Fresh Fruits

Pumpkin Pies, Cheesecakes Mini Pastries, Chocolate
Truffles, Biscotti

Chocolate Covered Strawberries, Coconut Macaroons,
Mini Cookies

FROM THE GRANT GRILL: Smashing Pumpkin
Cocktail (supplemental charge)

SCANDINAVIAN ROSETTE STATION

Roasted Hazelnuts, Praline Mousse, Luxardo Cherries

Menu Subject to Change

THE US GRANT
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