

Monterey Marriott Thanksgiving Buffet

Ferrante's Bay View Dining Room

November 28th, 2019 from 11:00a.m to 4:00pm

Soup

Butternut squash soup

Salads

Candied Beet salad, baby arugula, Wheat berry, Acorn squash, goat cheese, applebutter vinaigrette
Local mixed greens blend, assorted chef's condiments, Oba dressing, Green Goddess, White balsamic vinaigrette
Smoked Salmon, Mini bagels, cream cheese, red onions, capers, tomatoes

Seafood Display

Large Chilled Lemon Grass Shrimp
Snow Crab Claws, Cocktail Sauce, Horse radish
California Cheese display, Dutch Girl Farm Jams, baguettes,

Homemade Crab Cakes Station

Jumbo lump crab cakes
Frisee with roasted Poblano, chili aioli, and creamy corn sauce

Carving Station

Dijon herb-rubbed prime rib served with bordelaise and horseradish sauce
Honey glazed turkey served with giblet gravy and cranberry fig marmalade
Buttermilk biscuits, local honey, Dutch girl jams, boursin spread cheese
Flavored breads and assorted dinner rolls

Omelet & Eggs Station

Artichokes, Tomatoes, Green Onions, Asparagus, Cheese, Mushrooms, Bacon, Sausage, Ham
Traditional Eggs Benedict, Canadian bacon, Hollandaise
Ranch Style Yukon Potatoes, Cured Bacon

Entrees

Seared bone-in Chicken breast, Leek- mushroom ragout, sage natural jus
Salmon seared with Tuscan haricot verts, fingerling potatoes, caramelized lemon butter
Rosemary-Sage Porchetta, butternut squash, Brussel sprouts, lardon-apple grain compo
Green Bean casserole, Cream of mushrooms, crispy onions
Orange-Dark Mayer's butter glazed sweet potatoes
Traditional cornbread stuffing with fennel and dried cherries
Adams reserve white cheddar, Green Onion mashed potatoes

Desserts

Double chocolate ganache tarts, pecan pie, fruit tartlets
Warm Apple bread pudding and bourbon maple sauce
Apple-pear pie, Pumpkin pie,
GF Pumpkin pies

\$58.00 per Adult, \$22.00 for Children 5-12
Price does not include Gratuity or Sales Tax
For Reservations, Please call 831.647.4005

