



200 Inverness Drive West Englewood, CO 80112 (303) 799-5800 Phone (303) 799-5874 Fax www.InvernessHotel.com

2009 Thanksgiving Buffet

From The Ocean

Green Lip Mussels ~ Oysters On The Half Shell ~ Jumbo Peeled Shrimp ~ Alaskan Snow Crab Claws ~
Golden Tequila Cocktail Sauce, Caper Tarragon Aioli ~ Preserved Lemons

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Seviche Bar with Condiments

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House Smoked Fish Display

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International Cheese Display with Figs, Berries, Roasted Nuts and Assorted Flatbreads, Crackers and
Chutneys

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Fresh Cut Fruit Display with Yogurt Mint Dipping Sauce

Salads

Deconstructed Caesar Salad Display with Crusty Breads, Herbed Lavosh, Parmesan Crisps and Infused
Oils

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Inverness Salad Display

Small Plates

Lola Rosa and Baby Mache ~ Roasted Quail Breast ~ Dried Cherries ~ Local Apple and Tarragon Dressing

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Radicchio ~ Roasted Monkfish ~ Chipolini Onion Tapenade ~ Red Curry Macadamia Nut Emulsion

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Red Beet and Roasted Pepper Couscous ~ Colorado Bison Confit

Seckle Pear Vinaigrette ~ Micro Pepperpress

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Peppered Colorado Farm Goat Cheese ~ Ancho Seared Shrimp ~ Stone Fruit Chutney

Micro Celery

Carving Station

Traditional Holiday Turkey ~ Sherry Giblet Gravy ~ Cranberry Relish

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Roasted Herb Crusted Prime Rib of Beef with Horseradish cream and Wild Mushroom Ragout

Soup

Butternut Squash and Granny Smith Apple Bisque

Entrees

Herb Roasted Halibut ~ Apple Wood Smoked Bacon and White Bean Cassoulet

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Red Wine Braised Short Ribs ~ Parmesan Polenta ~ Toasted Garlic and Herb Crostini

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Crispy Seared Duck ~ Cherry and Almond Wild Rice Pilaf ~ Port Reduction

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Whipped Boursin Potato Puree

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Sweet Potato and Marshmallow Gratin ~ Pecan Streusel

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Cranberry and Toasted Hazelnut Cornbread Stuffing

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Country Sausage and Wilted Sage Dressing

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Haricot Vert and Trumpet Mushroom Casserole ~ Gruyere Mornay ~ Crispy Shallots

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Braised Parsnips and Red Carrots with Pancetta and Brown Butter

Desserts

Sweet Potato Cheese Cake with Lemon Mascarpone

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Pumpkin Tart topped with Vietnamese Coffee Cream

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Apple-Cranberry Pie

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Fresh Mint Crème Brulee

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Fresh Grapes Panna Cotta

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Honey, White Chocolate-Pistachio, Cinnamon-hazelnut Chocolate Bonbons

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Cherry Pistachio Tartlets

Lemon & Raspberry Dome on a Sable Breton

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Sicilian Chocolate Cake

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Macerated Seasonal Fruits with a Nutty Cream

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Roasted Butternut Squash Tart Tatin with Vanilla Bavarian

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Macaroon Biscuit with Milk Chocolate Mousse & Rehydrated Dry Fruits Compote

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KIDS: House Made Strawberry Marshmallow, Chocolate Hazelnut Bars, Assorted Cookies,
Brownies & Blondies