THE SEABIRD

OCEAN RESORT & SPA

presents

THANKSGIVING ON THE PACIFIC

SALADS

ROASTED BEET SALAD
Point Reyes blue cheese, wild arugula, toasted pecans,
balsamic vinaigrette

ENDIVE WALDORF SALAD
endive, pickled celery, apples, medjool dates, grapes, walnuts,
yogurt dressing

SALANOVA GREENS SALAD
heirloom cherry tomatoes, pickled red onions, radishes,
cucumber, green goddess dressing

VEGETABLES

ROASTED BRUSSELS SPROUTS
toasted almonds, garlic basil vinaigrette, bacon

HONEY GLAZED BABY HEIRLOOM CARROTS

KABOCHA SQUASH BISQUE
spiced pumpkin seeds

ROASTED ASPARAGUS
midnight moon cheese, orange zest, basil pesto

CARVED TO ORDER

HERB BRINED TURKEY BREAST
turkey gravy, Grand Marnier cranberry sauce

PRIME RIB OF BEEF
mushroom bordelaise, horseradish crème, chimichurri

CEDAR PLANK SALMON
sauce gribiche, lemons, dill

STATIONS

CHILLED SEAFOOD BAR
snow crab claws, cocktail shrimp, oysters, rockfish ceviche,
smoked salmon, mignonette, cocktail, salsa verde, chimichurri,
lemons, horseradish

SELECTION OF ARTISAN BREADS, HOUSE MADE CRACKERS AND ROLLS

BUTTERNUT SQUASH BISQUE WITH SPICY PUMPKIN SEEDS

SLICED SEASONAL FRUIT DISPLAY

SELECTION OF LOCAL CALIFORNIA CHEESES
Local Honey, Seasonal Fruit Compote

SIDES

White Cheddar Mac n' Cheese
Buttery Whipped Potatoes
Red Quinoa Pilaf
Piper's Roasted Sweet Potato

DESSERTS

House-made pies, cakes, cookies & pastries
by Chef Jacqueline Fuentes