CITRON
AN AMERICAN
BRASSERIE

ADULT $140 | CHILDREN AGES 4-12 $45 |2PM –7PM

THANKSGIVING DINNER BUFFET

Artisan Cheeses

Harvest Salad Bar

TRADITIONAL TASTINGS

Roasted Local Squash Bisque

Whisper Creek Farm Herbs & Sourdough Stuffing

Green Bean Casserole

Roasted Brussels | Roasted Yams

Whipped Yukon Gold Potatoes

Housemade Cornbread

PREMIUM SEAFOOD BAR

Fresh Shucked Oysters* | Shrimp Cocktail | Snow Crab Claws | Smoked Local Fish Dip

Cocktail Sauce | Mignonette | Lemon

SIGNATURE PLATINGS

Citrus-Brined Roasted Turkey with Pan Gravy

Maple Glazed Faroe Islands Salmon

Slow-Roasted Prime Rib*

Citrus Fennel Stuffed Branzino

CHEF'S CURATED CREATIONS

Ricotta Ravioli

Seared Pork Belly

Shrimp & Grits

KIDS STATION

Chicken Fingers | Mac & Cheese | French Fries | Broccoli | Fruit Salad

CHEF'S SELECTION OF SEASONAL DESSERTS

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase. The consumer's risk of food borne illness. All artisan bread products are hand crafted in house and may contain or have come in contact with nuts or nut by-products. Above prices are subject to a sales tax (currently 6.5 %, subject to change) An automatic service charge of 20% will be applied to your check for parties of 6 or more, but can be adjusted at your discretion.*

Each Adult Buffet includes one wine, beer, or champagne glass (must be 21+).