

Thanksgiving

BRUNCH at the Hilton Mystic

Thursday 11.22.18
12:00-4:00 pm

\$40 per person
Children 5-11 \$18.50
Under 5 complimentary



Hilton
MYSTIC

The Heart of Mystic.

For reservations, please call 860.572.2504



SOUPS

Butternut Squash Bisque, Spinach, Orzo
Chorizo and White Bean Soup

CHARCUTERIE & LOCAL CHEESE

Soppresatta, Capicola, Salami, Maple Cheddar,
Moody Blue Smoked Blue Cheese, Cranberry
and Onion Marmalade Baked Brie

Oven Roasted Tomatoes, Marinated Olives,
Roasted Peppers, Long Stem Artichokes,
Pickled Vegetables

Roasted Red Pepper Hummus with Pita Chips

Artisan Breads, Roasted Garlic Olive Oil,
Balsamic Vinegar

SALADS

Baby Beet Salad, Shaved Fennel, Baby Arugula,
Honey Goat Cheese, Truffle Vinaigrette

Poached Pear Salad, Baby Greens,
Candied Pecans, Crumbled Gorgonzola Cheese,
Lemon Poppy Vinaigrette

RAW BAR

Shrimp Cocktail, King Crab, Smoked Scallops,
Horseradish Cocktail Sauce, Lemon Wedges

FROM THE CARVERY

Maple Brined Roasted Whole Turkey,
Cranberry Orange Chutney, Truffle Gravy

Cider Braised Pork Loin, Apple Butter, Apple Cider Jus

STATIONS

Horseradish Crusted Salmon,

Oven Dried Tomatoes, Haricot Vert with
Herb Roasted Carrots

Caramelized Shallots and
Roasted Brussels Sprouts with Balsamic Reduction

Apple and Cranberry Stuffing

Butternut Ravioli with Brown Butter and Sage

DUAL MASHED POTATO BAR

Sweet and Red Bliss Mashed Potatoes

Scallions, Marshmallows, Cheddar Cheese, Sour Cream,
Candied Pecans, Bacon Bits, Crushed Ritz

SWEETS & TREATS

Pumpkin Pie

Apple Brown Betty

Chocolate Pecan Pie

Miniature Tartlets, Dessert Squares

Assorted Truffles and Petit Fours

KIDS

Chicken Fingers, Tater Tots, Mac & Cheese

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