



C A F E

Thanksgiving Brunch

9:00am to 3:00pm ~ \$30.95

COLD SIDEBOARD

Carrot-Ginger Bisque

Baby Spinach with Red Watercress, Roasted Butternut Squash,
Toasted Pumpkin Seeds, Fresh Pears with a Honey-Walnut
Vinaigrette

Seasonal Fruit Display

Shrimp Cocktail

Wild Rice Salad with Toasted Pecans, Dried Apricots,
Arugula with a Cranberry Vinaigrette

HOT SIDEBOARD

Chef Carved, Slow Roasted Turkey with
Natural Pan Gravy & Cranberry Sauce

Chef Carved, Bourbon-Brown

Sugar Glazed Ham

Sage Cornbread Dressing

Roasted Yams with Maple Brandy

Caramel Sauce

Mashed Idaho Potatoes

Green Bean Casserole

Seared Salmon, Sautéed Mustard Greens with Pickled Fennel
and Leeks with a Lemon Beurre Blanc

Smoked Bacon & Breakfast Sausage

Classic Eggs Benedict

Freshly Made Malted Waffles with Caramel

Bananas, Cherry Sauce & Pear Compote

Made to Order Omelet Station

The Saint Paul Hotel's Grand Dessert Display including:
Seasonal Pies, Cakes, Petite Mousse Cups, Petit Fours,
and Holiday Themed Desserts