



Thanksgiving Brunch
Thursday, November 23, 2017

Hot Mulled Apple Cider & West Paces Mary Station

Cold Smoked Fish

Smoked Trout, Smoked Salmon and Gravlax
Lemon, Pickled Onions, Capers, Cornichons

Spotted Trotter Charcuterie Station

Coppa, Black Pepper Sorghum Salami, Bresaola, Duck Prosciutto, Tasso Ham
Assorted Mustards and Crostinis

Seafood Station

East Coast Lobster Tails, Crab Claws, Shrimps, Freshly Shucked Oysters, Mignonette,
Horseradish, Cocktail Sauce, Marie Rose, Hot Pepper Sauce
Lemons and Limes

Caviar Station

Russian Osetra, American Premium Sturgeon, French Trout Pearls
Traditional Accoutrements, Russian Blinis, Crispy Fingerling Potatoes

Artisan Local Cheese Selection

Georgia Gold Clothbound Cheddar, Asher Blue, Green Hill Double Cream, Fortsonia
Crackers, Grissini, Assorted Breads
Grapes, Marinated Olives, Assorted Preserves & Jellies
Baked Brie, Cranberry Orange Chutney

Salad Greens

Mixed Autumn Greens with
Sun Dried Cranberries, Maple Cajun Pecans, Cucumber, Roasted Butternut Squash
Balsamic, Pumpkin Spice Dressing, Port Wine and Shallot Vinaigrette
Mulled Wine Poached Pear, Arugula and Asher Blue, Apple Vinaigrette, Extra Virgin Olive Oil



Grilled Bitter Wedge Salad, Fine Herbs, Goat Cheese Snow, Green Goddess Dressing
Roasted Cauliflower Salad, Toasted Hazelnuts, Plumped Raisins, Parsley Pistou
Yellow Beets & Feta Salad, sea salt toasted pumpkin seeds, Honey Truffle Vinaigrette
Kale Salad, Dates, Smoked Almonds, Shaved Pecorino, Shallots, Poppy Seed Honey Kefir
Dressing

Southern Classics

Individual Shrimp & Grits, Andouille Sausage, Smoked Paprika Cream
St. Regis Signature Buttermilk Biscuits, Decadent Sausage Gravy, Peach Chutney

Breakfast Market

Truffle Eggs Benedict, Crispy Applewood Smoked Bacon, Country Style Pork Sausage
Crispy Pumpkin Pie Waffles, Cardamom Infused Maple Syrup, Chantilly Cream, Sea Salt Caramel

Live Action Station

Roasted Butternut Squash Risotto, cured tomatoes, ricotta salata, arugula, sage brown butter

Carving Station

Traditional Roast Turkey
Individual, Chestnut and Apple Corn Bread Stuffing
Pan gravy, House Made Cranberry Orange Chutney

Brown Sugar and Maple Glazed Ham
Fig Mostarda, Horseradish and Apple Relish

Soup

Vanilla Pumpkin Bisque
Brown Butter and Apple Scones

Entrées

Herb Crusted Salmon, Shaved Fennel Salad, Citrus emulsion
Porter Braised Beef Short Rib



Vegetables and Starches

Vanilla Glazed Roasted Root Vegetables
Roasted Brussels Sprouts, Double Smoked Bacon, Lemon Peel
Garlic & Herb Whipped Yukon Gold Potatoes
Individual Sweet Potato Brûlée
Green Bean & Mushroom Gratin

Morning bakery selection

Cinnamon Swirl · Danish pastries · Chocolate Chip muffins · Honey Raisin Bran Muffins ·
Croissant · Pain au Chocolat ·
Pumpkin Cherry Bread
Mini Blueberry Cornbread

Desserts

Pumpkin and Marshmallow Pie
Apple Upside Down cake
Bourbon Pecan Pie
Maple and Stout Creams
Double Chocolate Gateau
Pumpkin and Cream Cheese Roulade
Iced Carrot Cake
Citrus Marble Pound Cake
Blackberry and Quince Verrines
Pear Frangipane Tart
Maple Crème Brûlée
Seasonal Sliced Fruit & Berries

Kids

Candy Jar Display
Mini Fruit Jell-O's
Mini Fruit Trifles



ST REGIS
ATLANTA

Children's Chocolate Fondue Station
Marshmallows · Rice Krispies · Madeleine's

Adults - \$ 149

Children 4 –7 years - \$52

Children 8-12 years - \$75

Children 3 and under - complimentary

