



# *Thanksgiving Brunch Menu 2025*

Celebrate the season with a feast of elevated tradition and gourmet indulgence

Adults \$89, Children 5-12 \$39, Children 4 and under complimentary Plus 20% gratuity and current sales tax

## **Bottomless Bloody Marys and Mimosas FRESH BEGINNINGS**

### **Autumn Harvest Fruit Mosaic**

Cantaloupe, honeydew, watermelon, golden pineapple, mandarin segments, kiwi, and fresh berries—individually plated and garnished with mint syrup

## **A SYMPHONY OF SEASONAL SALADS**

### **Farmhouse Greens & Ancient Grains**

Baby greens, quinoa, candied walnuts, pomegranate seeds, roasted squash, assorted vinaigrettes

### **Build-Your-Own Caesar Bar**

Crisp romaine, cornbread croutons, Parmesan crisps, creamy Caesar dressing

### **Heirloom Tomato & Buffalo Mozzarella Stack**

Finished with micro basil and balsamic pearls

### **Autumn Tricolor Tortellini Salad**

Cheese-filled pasta, marinated pepper ribbons, and sun-dried tomato vinaigrette

### **Rainbow Carrot & Golden Raisin Slaw**

Tossed in a honey-citrus dressing

### **Vintage Ambrosia salad**

Tropical fruit, coconut cream, and toasted macadamia

### **Coastal Shrimp Louie Salad**

Poached shrimp, avocado, shaved fennel, and thousand island drizzle

## **CHEF ATTENDED STATIONS**

### **Custom Omelet Bar**

Cage-free eggs with smoked meats, vegetables, and artisan cheeses

### **Belgian Waffle Experience**

Golden waffles with maple butter, berry compote, whipped cream, and toppings bar

### **Artisan Crepe Studio - "Streets of Paris"**

Sweet and savory crepes with apple compote, chocolate ganache, Chantilly cream, hazelnut drizzle, and brûléed custard

## **FROMAGE & CHARCUTERIE ELEGANCE**

### **European Cheese & Cured Meats Display**

Manchego, Brie, Gouda, Farmhouse Cheddar, Prosciutto, Salami, Pâté, Pickled Vegetables, Citrus-Marinaded Olives, Stone Ground Mustard, Crackers, Baguettes

## **GRAND BUFFET ENTRÉES**

### **Applewood Bacon & Artisan Sausage Links**

Thick-Cut, Locally Sourced

### **Traditional Eggs Benedict with Tarragon Hollandaise**



**Root Vegetable Hash & Poached Egg Nest**

Sweet Potato Purée, Crispy Parsnips (V, GF)

**Maple-Cider Glazed Salmon**

Roasted Acorn Squash, Cranberry Mostarda

**Buttermilk Brined Turkey Breast**

Cranberry-Orange Relish

**Savory Sage Cornbread Bake**

Caramelized Leeks, Autumn Herbs

**Brown Butter Mashed Potatoes**

Sea Salt and Roasted Garlic

**Velvety Turkey Gravy**

Pan Drippings and Fresh Thyme

**Haricots Verts & Baby Carrot Mélange**

Glazed with Citrus Herb Butter and Sea Salt

**CARVING STATION**

**Chef's Carving Board**

Rosemary Crusted Prime Rib, Au Jus & Creamed Horseradish

Roast Turkey Breast, Cranberry Compote, Mustard Aioli

**OCEAN'S BOUNTY**

**Chilled Seafood Market Display**

Jumbo Gulf Shrimp, Snow Crab Clusters, Freshly Shucked Oysters with Mignonette, Smoked Salmon, Traditional garnishes, Seared Tuna Tataki, Ponzu, Mini Bagels with Cream Cheese Rosettes

**YOUNG DINERS' FAVORITES**

**Crispy Chicken Tenders with Honey Dijon**

**Macaroni & White Cheddar Sauce**

**Corkscrew Pasta with Basil Marinara**

**Steamed Broccoli Trees & Rainbow Carrots**

**Sweet Potato Tots**

**DESSERT & SWEET REVELRY**

**Decadent Dessert Wonderland**

Pumpkin Cheesecake, Pecan Pie Bars, Dark Chocolate Mousse, Cream Puffs, Gourmet Cookies, Pastries, Assorted Pies, Spiced Carrot Cake, and Signature Bread Pudding with Rum Sauce

**Belgian Chocolate Fountain**

Strawberries, Pretzels, Pound Cake, Cream Puffs, and Holiday Marshmallow

Join us in the spirit of gratitude and indulgence at Little America Hotel for an Easter brunch that transcends the ordinary. Reserve your table today and let us craft unforgettable memories together.

Please note: prices are subject to a 20% gratuity and tax.