

LITTLE
AMERICA
Hotel
F L A G S T A F F

THANKSGIVING BRUNCH 2026

A celebration of harvest, tradition, and the flavors of Northern Arizona

FRESH BEGINNINGS

Seasonal Fruit & Berry Display

Pineapple, melon, citrus, grapes, and fresh berries with mint and honey-lime syrup.

AUTUMN SALADS

Northern Arizona Harvest Salad

Baby greens, roasted pears, dried cranberries, candied pecans, goat cheese, and apple-cider vinaigrette.

Shaved Brussels Sprout & Apple Salad

Radicchio, aged cheddar, pumpkin seeds, and maple-Dijon vinaigrette.

Roasted Beet & Citrus Salad

Whipped feta, arugula, pistachios, and pomegranate vinaigrette.

Shrimp Louie

Chilled shrimp, crisp vegetables, egg, avocado, and classic Louie dressing.

CHEESE & CHARCUTERIE

Artisan Cheese & Charcuterie Display

Imported and domestic cheeses, cured meats, grilled vegetables, citrus-marinated olives, fig preserves, gourmet crackers, and artisan breads.

CHEF-ATTENDED STATIONS

Made-to-Order Omelets

Farm eggs with premium meats, cheeses, seasonal vegetables, salsa, and fresh herbs.

Belgian Waffles

Berry compote, cinnamon apples, whipped cream, maple syrup, and whipped butter.

Parisian Crêpe Bar

Fresh berries, roasted apples, Chantilly cream, chocolate sauce, hazelnut spread and `salted-caramel crème anglaise.

BREAKFAST FAVORITES

Applewood-Smoked Bacon & Turkey Sausage

Thanksgiving Benedict

Sage stuffing cake, roasted turkey breast, poached egg, maple-Dijon hollandaise, cranberry -orange relish.

Green Chile & Cheddar Breakfast Strata

Roasted poblano, spinach, scallions, and smoked cheddar. Vegetarian.

CHEF'S CARVING BOARD

Herb-Roasted Prime Rib

Rosemary Sea salt crust, au jus, and horseradish cream.

Cider-Brined Roast Turkey

Sage pan gravy, house cranberry-orange sauce, and mustard aioli.

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THANKSGIVING GRAND BUFFET

Maple-Bourbon Glazed Salmon

Roasted delicata squash, cranberry relish, and toasted pepitas.

Wild Mushroom & Gruyère Bread Pudding

Leeks, thyme, and roasted garlic cream. Vegetarian.

Cornbread- Stuffing

Sage, leeks and celery.

Brown-Butter Yukon Gold Mashed Potatoes

Sea salt and chives.

Maple-Glazed Carrots & Haricots Verts

Citrus-herb butter and toasted almonds.

OCEAN'S BOUNTY

Display Chilled Shrimp & Crab

Jumbo Gulf shrimp and crab clusters with cocktail sauce, lemon wedges, and drawn butter.

Smoked Salmon Display

Sliced smoked salmon with capers, red onion, chopped egg, cucumber, tomato, dill, miniature bagels, and cream cheese.

Raw Oyster Bar

Freshly shucked oysters presented on ice with classic mignonette, cocktail sauce, hot sauce, and lemon wedges.

Ahi Tuna Display

Sesame-crusted, seared rare ahi tuna with ponzu, wasabi, pickled ginger, scallions, and sesame seeds.

YOUNG DINERS' BUFFET

Children's Favorites

Crispy chicken tenders, creamy macaroni and cheese, cheese pizza, roasted potato tots, and buttered seasonal vegetables.

SWEET FINALE

Belgian Chocolate Fountain

Fresh strawberries, cream puffs, pretzels, marshmallows, crispy rice treats, pound cake, and ladyfingers.

Holiday Dessert & Pastry Display

Seasonal cakes, pies, tortes, breakfast pastries, cookies, French pastries, holiday sweets, and traditional Little America bread pudding with rum sauce, created by Pastry Chef Vanessa and her team.

**Gather with family and friends for a memorable
Thanksgiving celebration at Little America Hotel.**