



The Mission Inn

HOTEL & SPA

A NATIONAL HISTORIC LANDMARK

Thanksgiving Day Brunch Menu

Thursday November 25th, 2021 10am – 3pm

Grand Parisian Ballroom

Morning Favorites

- Mission Inn Baked Egg Souffle, Ham, Cheese, Spinach, Fresh Hollandaise
 - Breakfast Potatoes, Rosemary Essence, Brown Butter
 - Smoked Pecan Wood Bacon & Cinnamon Apple Sausage
 - Fluffy Scrambled Eggs

From The Griddle

- Belgian Waffles, Chocolate Shavings, Fresh Berries, Vermont Maple Syrup
 - Buttermilk Pancakes, Peach Compote, Whipped Cream

Chef Prepared Omelet Station

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| • Cheddar, Mozzarella Cheese | • Bacon Bits |
| • Diced Ham | • Diced Tomatoes |
| • Diced Onions | • Spinach |
| • Sliced Mushrooms | • Sliced Black Olives |
| • Jalapeños | • Bell Peppers |

Assorted Chilled Salads

- Farmers Market Salad Bar, Baby Frisée, Baby Spinach, Romaine Hearts, Garbanzo Beans, Toasted Walnuts, Grape Tomatoes, English Cucumbers, Hearts of Palm, Crumbled Blue Cheese, Grated Parmesan Cheese, Chef's Selection of Dressing
 - Penne Pasta, Poached Asparagus, Roasted Peppers, Herb Vinaigrette

Cold Offerings

- Seasonal Fresh Fruits, Assorted Melons, Seedless, Grapes and Strawberries

- Assortment of Domestic & Imported Cheeses:
President Brie, Herbed Goat Cheese, Gorgonzola, Havarti, Smoked Gouda,
American Cheddar, Garlic Herb Boursin

Fresh from the Sea

- Iced Shrimp & Snow Crab, Cocktail Sauce, Louie Sauce, Lemon Wedges
 - New Zealand Mussels • Salmon Ceviche

Hot Entrées

- Seared Salmon, Poached Cilantro Celery Root, Lemon Cream
- Maple Brown Sugar Pork Loin, Dried Fruit Compote, Port Reduction.

Chef's Starch and Seasonal Vegetable

- Garlic Mashed Potatoes, Parsley
- Seasonal Assortment of Vegetables

Carving Station

- Slow Roasted Turkey Breast, Dark Meat, Maple Butter Glazed Yams, Apple Stuffing,
Herb Gravy • Herb Roasted Prime Rib, Horseradish Cream, Au Jus

Dessert Buffet

A Selection of House Made Cakes & Pastries to include
Pecan Pie Cupcakes, Hot Cocoa Cupcakes, Chocolate Éclairs, Lemon Tarts, Mini
Crème Brûlée, Apple Pie, Pumpkin Pie

Adults: \$75 • Children: \$36 (Ages 6-12)

Includes two glasses of champagne
(Tax and service charge are included)

Menu items are subject to change according to availability.

Advanced Reservations Required

To Reserve Your Tickets, Please Call 800-843-7755

72-hour cancellation policy applies.