



THANKSGIVING

overlooking Monterey Bay

NOVEMBER 28, 2024 | 10:30AM TO 4:30PM

COMPLIMENTARY CHAMPAGNE TOAST & VALET PARKING

SOUPS & SALADS

Broccoli & Cheddar Soup

Coke Farm Beet Salad, Baby Arugula, Smoked Almonds, Burrata, Balsamic-Pear Vinaigrette

Baby Iceberg Wedge, Lardons, Pickled Red Onions, Point Reyes Blue, Tomatoes, Chives

SEAFOOD DISPLAY

Large Chilled Shrimp, Lemons

Snow Crab Claws, Cocktail Sauce & Horseradish

ARTISAN CHEESE & CURED MEATS DISPLAY

California Artisan Cheese & Cured Meats Display, Jams, Baguettes

CUSTOM OMELET & EGG BENEDICT STATION

Artichokes, Tomatoes, Green Onions, Asparagus, Gruyere, Mushrooms, Bacon, Sausage, Ham

Traditional Eggs Benedict, Hollandaise

Ranch Style Yukon Potatoes, Cured Bacon, Apple Chicken Sausages

HOMEMADE CRAB CAKES STATION

Lump Crab Cakes

Carrot-Olive Tapenade, Lemon-Thyme Butter Sauce

CARVING STATION

Certified Angus Prime Rib, Bordelaise Sauce and Horseradish

Free Range Turkey with Gravy and Cranberry Sauce

La Brea Artisan Breads

ENTREES

Chicken Picatta, Lemon, Capers

Grilled Swordfish, Puttanesca

Blue Lake Green Beans, Pomegranate & Smoked Almonds

Spinach & Gorgonzola Raviolo, Fontina Cream

Heirloom Carrots, Grilled Broccolini, Asparagus, Fennel, Shallots, Green Peas, Basil, Thyme

Traditional Candied Sweet Potatoes & Marshmallows

Classic Cornbread Stuffing and Dried Cranberries

Truffle-Jack Cheese Whipped Potatoes

DESSERTS

Pumpkin Roll, Pecan Pie Tarts, Mini Fruit Tartlets

Warm Apple Bread Pudding and Bourbon-Caramel Sauce

The Quintessential Traditional Pumpkin Pie, Apple Crumb Mini Tarts

Gluten-Free Pumpkin Pies

\$89 PER ADULT 13 AND UP | \$79 PER SENIOR 65 AND UP
\$39 PER CHILD 5-12 YEARS OLD | 4 AND UNDER COMPLIMENTARY
PRICES EXCLUSIVE OF TAXES AND GRATUITY

FOR RESERVATIONS, PLEASE EMAIL:
ISABELLA.MARTINEZ@MARRIOTT.COM OR CALL (831) 647-4018

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