

— THE —  
**EDGEWATER**

*Thanksgiving Day Brunch*

\$48/PERSON

SMOKEY ALSUM FARM BUTTERNUT SQUASH SOUP  
Pumpernickel Croutons, Herb Crème Fraîche

BOOK BINDER SOUP 2.0  
Chef's Version of the Admiralty Room Specialty

ROASTED BEET SALAD  
Endive, mache, toasted hazelnuts, goat cheese

SIMPLE GREENS SALAD  
Accompanied by a sherry shallot vinaigrette

MARINATED CHILLED GREEN BEANS & PROSCIUTTO  
Marcona almonds, orange segments

ASSORTED SEASONAL BREAKFAST PASTRIES

MADE TO ORDER BUTTERMILK WAFFLES  
Wisconsin maple syrup & cider poached apples, walnut butter

EGG AND OMELETS MADE TO ORDER  
Everything from egg whites to kitchen sink omelets

TUSCAN KALE FRITATTA  
Local mushrooms, roasted tomatoes, Wisconsin parmesan

NUESKE'S APPLEWOOD SMOKED BACON

LOCAL AMISH TURKEY CARVING STATION

Bourbon cider glaze, fresh herb giblet gravy

COUNTRY HAM CARVING STATION

Door County cherry and port wine glaze

ROASTED SKUNA BAY SALMON CARVING STATION

Applewood smoked and sherry wine glaze

FORK SMASHED SWEET POTATOES

Five spice marshmallows, crispy ham

YUKON GOLD MASHERS

Roasted garlic, buttermilk, fresh herbs

PUMPERNICKEL RYE BREAD STUFFING

Bourbon bacon, pecans, roasted garlic

ROASTED BRUSSELS SPROUTS

Smoked duck confit, red wine apples, chickpeas

LEEK MAC AND CHEESE

With the three Kings of Wisconsin Cheddar: Hooks, Carr Valley & Roelli

THE EXTRAS

SAVORY CRANBERRY WALNUT BISCUITS

LOCAL CRANBERRY BLOOD ORANGE RELISH

BEEF & RED ONION MOSTARDA

CRANBERRY MUSTARD

DESSERT TABLE

PUMPKIN PIES SQUARES

CRANBERRY BARS

CHOCOLATE POTS CREME CHAI SWEET POTATO MOUSSE

PUMPKIN WHITE CHOCOLATE BREAD PUDDING

POACHED PEAR TART

CLASSIC CHOCOLATE FRENCH SILK PIE

HUMBLE PIE