

S O F I T E L  
HOTELS & RESORTS

LOS ANGELES AT BEVERLY HILLS

# Thanksgiving

## **BUFFET MENU**

*By Executive Chef Pete Manfredini*

### *Soup*

Butternut Squash Bisque

### *Salads*

Belgium Endives, Roasted Bartlett Pears, Candied Pecans  
& Golden Balsamic Dressing

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Baby Kale Salad, Chestnuts, Dry Cranberry, Butternut Squash &  
Brussel Sprouts Banyuls Vinegar

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Baby Gem Caesar, Shaved Grana Padano, Brioche Croutons &  
Classic Caesar dressing

### *Entrees:*

Herb & Lemon Roasted Turkey, Port Apple Relish & Pan Gravy

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Bone in Prime Rib, Potato Gratin & Red Wine Sauce

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Roasted Salmon, Wild Rice Pilaf & Scallion Sauce

### *Sides*

Lobster Mac & Cheese 

Green Bean Casserole

Candied Sweet Potato

Yukon Gold Mashed Potato

Savory Bread Pudding

Glazed Carrots

### *Desserts*

Chocolate Fountain with Fresh Fruits

Large Selection of Cakes

Pumpkin and Pecan Pies

French Mini-Pastries & Macaroons

**Thursday November 28, 12PM-7PM**

**\$59 per person / \$30 for children 12 years old and under**

Tax and gratuity not included