

— The —
OZARK MILL
FINLEY *F* FARMS

THANKSGIVING
BUFFET

THURSDAY, NOVEMBER 25, 2021 | 11 AM–9 PM

\$50 ADULTS | \$20 AGES 4–12 | COMPLIMENTARY AGES 3 & UNDER

SOUP & SALAD

ASSORTED BREAD ROLLS – whipped butter, jams

BUTTERNUT SQUASH & TOASTED OAT BISQUE

MIXED GREENS – shaved vegetables, candied pecan, mixed dressings

CAESAR SALAD – garlic parmesan dressing, sourdough crouton

BRUSSELS SPROUT SLAW – cranberry dressing

PASTA STATION

CHICKEN ORECCHIETTE – parmesan cream, bacon braised greens, roasted tomato

RICOTTA TORTELLINI – pistachio pesto, arugula, blistered tomato, asparagus

MAC N CHEESE – aged cheddar sauce, shells

CARVING STATION

HERB BUTTER ROASTED TURKEY BREAST – sage gravy

SMOKED HAM – maple glaze

FENNEL CRUSTED PORK LOIN – whole grain mustard jus

ROASTED SALMON – lemon caper sauce

SIDES

salt & vinegar potatoes | potato & boursin puree | traditional herb stuffing
citrus glazed baby carrots & turnips | roasted sweet potato & shishito peppers
baby greens, mushroom cream & crispy shallots

DESSERT STATION

chocolate meringue tarts | green tomato cake | sweet street dessert bars
flourless chocolate tort (GF/nut-free) | warm apple cobbler | fresh berries
whipped coconut + macerated fruit (GF/DF/VEGAN) | assorted cookies
warm bread pudding + toffee sauce | pumpkin cheesecake tarts + maple pecans