

THANKSGIVING BUFFET MENU

10:30 TO 18:30 (6:30 PM)

ADULTS \$48

18 & UNDER \$22

CHEESE

ASSORTED IMPORTED AND DOMESTIC CHEESE DISPLAY WITH ARTISAN CRACKERS

RAW BAR

GULF SHRIMP COCKTAIL, STONE CRAB CLAWS, AND GULF OYSTERS WITH ASSORTED HOT SAUCES, MIGNONETTE, REMOULADE, BLOODY MARY COCKTAIL SAUCE

BREAD

ARTISAN BREADS, HOUSE MADE BUTTERMILK BISCUITS, PECAN SAGE CORNBREAD SERVED WITH WHIPPED BUTTER AND LOUISIANA HONEY

SOUP

BUTTERNUT SQUASH SOUP, CREMA, HERBS, BLACKENED PEPITAS

SALADS

BROCCOLI FLORETS, GOLDEN RAISINS, APPLEWOOD SMOKED BACON, SHALLOTS, PEAR VINAIGRETTE
WILD ARUGULA, CANDIED PECANS, DRIED CRANBERRIES, CORNBREAD CROUTONS, LOCAL GOAT CHEESE, POMEGRANATE VINAIGRETTE

VEGETABLES

CREAMY GREEN BEAN AND WILD MUSHROOM CASSEROLE SERVED WITH CRISPY SHALLOTS
CRISPY BRUSSELS WITH PORK BELLY AND ROASTED CIPOLINNI ONIONS
ROASTED ROOT VEGETABLES & HEIRLOOM CARROTS WITH MAPLE SAGE BUTTER

STARCHES

BUTTER WHIPPED YUKON GOLD POTATOES
HERB ROASTED SWEET YAMS
CORNBREAD AND ANDOUILLE STUFFING WITH DRIED CRANBERRIES, WILD MUSHROOMS, APPLE CIDER BUTTER

MEATS

HOUSE SMOKED, BONE-IN HAM, HONEY BOURBON CREOLE MUSTARD GLAZE
MAPLE GLAZED HERB STUFFED WILD TURKEY

CONDIMENTS

PAN DRIPPING GIBLET GRAVY
HOUSE MADE CRANBERRY ORANGE CHUTNEY WITH GINGER ROSEMARY ESSENCE

DESSERTS

ASSORTED LE MERIDIEN SIGNATURE ECLAIRS AND NEW ORLEANS HAND PIES
GOLDEN RAISIN BREAD PUDDING
CINNAMON SPICED PUMPKIN PIE
ROASTED APPLE MASON JAR CRUMBLE
OLD FASHIONED PECAN PIE
DULCE DE LECHE CHEESECAKE

Le **MERIDIEN**
NEW ORLEANS