



THE WESTIN
EDINA
GALLERIA

Thanksgiving Menu

BRUNCH *(Available until 2:00 PM)*

- Classic benedict with Canadian bacon & hollandaise
- Crab benedict with hollandaise
- Applewood smoked bacon & pork sausage links
- Breakfast potato hash
- Buttermilk biscuits, croissants, Danish & muffins

OMELET STATION *(Available until 2:00 PM)*

Fresh made with the choice of the following:
Tomato, mushrooms, onions, peppers, spinach, ham, cheddar & Swiss, seasonal ingredients

SALADS & STARTERS

- Seasonal fruit display with assorted melons, strawberries, grapes & fresh berries
- Autumn green salad bar, cucumbers, tomatoes, croutons, sunflower seeds, assorted dressings
- Roasted Beet Salad, winter kale, frisee, pomegranate, basil, Feta & balsamic vinaigrette
- Chilled broccoli salad with dried cranberries, cashews, bacon & creamy tarragon dressing
- Tortellini salad with roasted winter squash, caramelized onions, tomatoes, bell peppers & pistachio pesto
- Local Rustic Breads & assorted rolls

SEAFOOD DISPLAY

- Peel & eat prawns, crawfish & snow crab served with cocktail sauce & lemon wedges
- Pacific Northwest lox display, cucumbers, red onions, capers, bagel crisps & dill cream cheese

ENTREES & ACCOMPANMENTS

- Fennel brined turkey with classic turkey gravy, cranberry compote
- Pepper crusted NY strip, 3 peppercorn demi-glace, creamy horseradish, and whole grain mustard
- Mushroom sage stuffing, Italian sausage & Turkey Jus
- Baked Tillamook macaroni & cheese topped with buttered breadcrumbs
- Roasted garlic mashed potatoes
- Traditional corn pudding
- Candied yams topped with classic meringue
- Roasted winter vegetable medley
- Green bean casserole, creamy wild mushroom veloute & crispy shoestring onions.

DESSERT STATION

- Classic pumpkin & pecan pies
- Apple crisp with Chantilly cream
- German chocolate cake & cranberry icebox cake
- Spiced Pumpkin roulade
- Assorted cookies & cupcakes

ADULTS \$40
CHILDREN \$15 *(4-12 years old)*
Under 3 Free

MCCORMICK & SCHMICK'S
SEAFOOD & STEAKS