

T H A N K S G I V I N G

CHAMPAGNE HOLIDAY BUFFET

November 27, 2014 from 12-7pm



Featuring entertainment by classical guitarist, *Dr. Costa*

Sea Scape

Jumbo Shrimp | Mussels | Crab Claws | Smoked Bay Scallop | Assorted Condiments
House Cured and Smoked Salmon with Bagel Chips | Capers | Onions | Lemon
Cream Cheese Spread

Salad Bar

Local Pickled Vegetables, Salad Coriander and Cotija Cheese
House Salad: Shaved Carrots | Heirloom Tomato | Bagel Crouton | Preserved Lemon Vinaigrette
Local Tomato and Ricotta | Shaved Red Onion | White Balsamic
German Potato Salad with Marble Potato | Mustard | Onion, Bacon

Soup

Wild Mushroom Bisque | Truffle Cream
Butternut Squash Soup | Crispy Fennel

Carved to Order

Mesquite Smoked Turkey | Mole Style Gravy
Agave Glazed Pit Ham | Mustard Jus
Roasted Garlic Crusted Prime Rib | Creamy House Radish | Au Jus

From the Hearth

Artisan Breads | Buttermilk Biscuits | Signature Cornbread | Honey Butter
Homemade Cranberry Orange Sauce
Handcrafted American Cheese Display

Specialties

Creamy Mashed Potato
Southwest Stuffing
Roasted Spaghetti Squash with Orange and Brown Sugar Butter
Pecan White Fish | Braised Greens | Bacon Pan Sauce
Green Bean Amandine
Candied Yams with Cinnamon and Marshmallow
Candied Baby Carrots
Creamed Corn
Wild Rice with Cranberries
Green Chili Potato
Turkey Gravy

Desserts

Favorite Holiday Pies, Cakes, Torts
Chocolate Fondue with Delectable Accompaniments
Crème Brûlée Selection: Pumpkin, Eggnog & Traditional

Reservations at compassarizona.com or call 602.440.3166
Adults \$65 — Children 5-12 yrs. \$25