



THANKSGIVING BRUNCH

THURSDAY, NOVEMBER 26, 2026

5th Floor, 10:00am - 1:30pm (Last Seating) | Adults \$235, Children 5-12 years \$110

Reservations Required: 480.214.8000

CARVING STATION ~~~

MAPLE SAGE TURKEY BREAST GF
Cranberry Orange Marmalade, Brown Butter Gravy

COFFEE & COCOA CRUSTED PRIME RIB GF DF
Calvados Demi-Glace, Silver Dollar Rolls

BOURBON GLAZED HAM GF
Stone Ground Mustard Jus

BREAKFAST ~~~

SCRAMBLED EGGS
Sugar Cured Bacon, Southwest Chicken Sausage
CHEF ATTENDED BUTTERMILK WAFFLES (Made to Order)
Pecans, Dark Chocolate, Apple Compote, Chantilly Cream,
Barrel Aged Maple Syrup

CHEF ATTENDED EGGS & OMELETS (Made to Order)
Farm Fresh Eggs & Egg Whites, Rosemary Ham, Onion,
Roasted Mushrooms, Bell Peppers, Tomato, Spinach, Bacon,
Asparagus, Avocado, Aged Cheddar Cheese, Goat Cheese

HAND CARVED FRESH FRUITS & BERRIES

SEASONAL WHOLE FRUIT

ARTISAN BREAKFAST BAKERIES

HOT BRUNCH ITEMS ~~~

PAN ROASTED SALMON GF
Cippolini Onions, Tangerine Taragon Butter

CHILI GARLIC SHRIMP GF DF
Cilantro, Orange Zest

CHICKEN SALTIMBOCCA GF
Crisp Prosciutto, Sage Cream

BURGUNDY BRAISED SHORT RIB GF DF
Roasted Marble Potato, Natural Jus

ROASTED LEEK WHIPPED POTATO GF

BROWN SUGAR ROASTED KABOCHA SQUASH GF DF
Toasted Pine Nuts

CRANBERRY APPLE STUFFING

PASTA & SAUTE STATION ~~~

BUTTERNUT SQUASH RAVIOLI V
Spinach, Madeira Cream, Rosemary Gremolata
CLAMS DIAVOLO
Tomato, Basil, Garlic, Calabrian Chile, Grilled Ciabatta

BEVERAGES ~~~

Phoenician Coffee, Tea, Milk, Smoothies, Fresh Pressed Juices

BREADS & SPREADS ~~~

Noble Artisan Breads, Gluten Free Breads
Crushed Avocado, Honey Whipped Ricotta,
Beet Hummus, Radish, Cucumber, Cherry Tomato,
Smoked Salmon, Crispy Pancetta, Marinated Gigante Beans,
Biquinho Peppers, Citrus Salt

SALADS ~~~

INDIVIDUAL CITRUS & BURRATA GF
Watercress, Candied Hazelnut, Pomegranate, Saba
ROASTED APPLE AND KALE V GF
Candied Walnut, Gorgonzola, Champagne Vinaigrette
TRADITIONAL CAESAR SALAD
Gem Lettuce, Parmesan, White Anchovies, Focaccia Croutons

CHARCUTERIE ~~~

Spicy Calabrese Salami, Sopressata, Prosciutto,
Dried Cured Chorizo, Grain Mustard, Cornichons, Phoenician
Crafted Pickles & Olives

ARTISAN CHEESE ~~~

Barely Buzzed, Sage Derby, Welsh Cheddar, Aged Gouda,
Sun-Dried Fruits, Caramelized Nuts, Local Honey Comb,
Fig Preserve, Lavosh, Artisan Breads

SEAFOOD ~~~

HAND ROLLED SUSHI & SASHIMI
Spicy Tuna, California Roll, Vegetable Roll, Shrimp Nigiri,
Salmon Nigiri, Hamachi Sashimi, Ahi Tuna Poke, Octopus Salad
CHILLED SEAFOOD & RAW BAR
Lemon Poached Shrimp, Oysters, Lobster & Crab Claws,
Smoked Salmon, Peruvian Ceviche, Red Horseradish Sauce,
Habanero Mignonette, Selection of Caviar, Buckwheat Blini &
Traditional Accoutrement

MODERN DISPLAY OF PASTRIES & SWEETS

PUMPKIN TART | PECAN TART | VANILLA CHEESECAKE
GRAND MARNIER CHOCOLATE CAKE | FRESH FRUIT TART
CRANBERRY APPLE TORTE | STRAWBERRY LEMON VERRINE
DUBAI CHOCOLATE CAKE | CHOCOLATE TRUFFLES
CHOCOLATE COVERED STRAWBERRIES

GF Menu item does not contain gluten DF Menu item does not contain dairy V Vegan menu item

*Applicable tax and 20% gratuity will be added to all parties.

Credit card required. 72 hour cancellation policy, \$50 per person cancellation/no show charge

