

The
CULVER HOTEL

Thanksgiving



Harvest Buffet 1pm-6pm

HERB CITRUS BRINE ROASTED TURKEY
House Gravy

5 HERB CRUSTED PRIME RIB
Horseradish Crème Fraîche, Au jus

BUTTERNUT SQUASH RISOTTO WITH WILD MUSHROOMS
Truffle Essence, Mascapone, Pepitas

WILD ARUGULA SALAD
Mixed Cranberries, Black Mission Figs, Pecans, Truffle Lemon Vinaigrette

ROASTED KABOTA SQUASH SOUP
Spiced Pumpkin Seeds, Pumpkin Oil

BRUSSEL SPROUTS WITH ROMESCO SAUCE
Lemon Preserve, Cranberries, Maple Pancetta

ROASTED YOUNG CARROTS
Carrot Top, Pepita Pesto

CHICKEN SAUSAGE STUFFING

HOUSE CRANBERRY SAUCE

CANDIED YAM PURÉE

RUSSET POTATO PURÉE

SWEET POTATO PANNA COTTA

PUMPKIN CHEESECAKE

~ Executive Chef - Alejandro Arrieta ~

Reservations Required

FOR INQUIRIES PLEASE CALL 310.558.9400

\$65 Per Person | \$40 Children Under 12