

CRAFT  HOUSE
AT CORQUE

Thanksgiving Buffet

Thursday, November 27, 2025 | 12p - 8pm | Last Seating at 7:15pm
\$78 Per Person | \$34 Ages 3-12 | Free for Ages 0-2

Appetizers

BRIE CHEESE TARTS

Dried Fruit | Honey | Marcona Almonds

DEVILED EGGS

Calabrian Pepper | Bacon | Shrimp | Parsley

WHITE GRAPE & ALMOND GAZPACHO

Cucumber | Chives | Cream

Sides

SWEET POTATO CASSEROLE

Yams | Orange | Cinnamon | Marshmallow

TRADITIONAL STUFFING

Water Chestnuts | Sweet Onions | Celery | Sage | Sourdough

YUKON GOLD MASHED POTATOES

Garlic | Butter | Chives

ROASTED BRUSSELS SPROUTS

Hot Honey | Preserved Lemon | Balsamic Reduction

HARICOT & HEIRLOOM CARROTS

Caramelized Shallots | Hazelnuts

Desserts

AN ASSORTMENT OF FRESH DESSERTS

Salads

HARVEST

Baby Arugula | Smoked Grapes | Carrot Ribbons | Shaved Fennel | Dried Cranberries | Candied Pecons | Citrus Vinaigrette

FRUIT

Lime | Sea Salt | Ancho Chili Powder

CAESAR

Romaine Hearts | Sourdough Croutons | Grana Padano

MIXED GREENS

Pomegranate | Kabocha Squash | Dried Cranberries | Pumpkin Seeds | Lemon Thyme Vinaigrette

Carving Station

ROASTED TURKEY

Brined Turkey Breast | Pan Gravy | Cranberry Sauce

BRAISED SHORT RIB

Bone-In & Slow-Cooked | Red Wine Reduction

PAN SEARED HALIBUT

Rose Beurre Blanc | Chives | Fried Capers

ROASTED KABOCHA SQUASH

Red Quinoa | Roasted Garlic | Dried Cranberries | Pumpkin Seeds | Lemon Oil

All Tables Will Be Subject to a 20% Service Charge That is Shared Amongst the Entire Hourly Staff.
Prices Represent a Discounted Cash Price. Any Tables Using a Credit Card Will Incur a 3.5% CC Charge