



**EAU PALM BEACH**  
*Resort & Spa*

**Thanksgiving Brunch 2019**  
**Thursday, November 28, 2019 from 11am - 3pm**  
**\$95 per adult, \$35 children ages 5-12 (4 and under complimentary)**  
***Price includes bottomless Bloody Marys and Mimosas***

**The Garden Patch**

Baby Mixed Greens, Romaine Lettuce, Arugula  
Tomatoes, Cucumbers, Carrots, Baby Zucchini, Herb Croutons, Olive Medley, Onions, Roasted  
Pumpkin Seeds, Toasted Almonds, Dried Cranberries.  
Butter Milk Ranch Dressing, Champagne Vinaigrette, Balsamic Vinaigrette

**Salad**

Panzanella Salad, Basil, Cucumbers, Nicoise Olives, Crisp Bread, Red Onion, Citrus EVOO  
Roasted Baby Beet Salad, Pea Tendrils, Smoked Blue Cheese, Key Lime Honey Emulsion  
Madras Scented Calabaza Squash Salad, Dried Cranberry, Red Onion, Minus 8 Vinaigrette

**Raw Bar**

Poached Shrimp, Oysters on the Shell, Crab Claws, Smoked Salmon Display, Sushi  
Cocktail Sauce, Champagne Mignonette, Mustard aioli, Tabasco, Lemon

**Breakfast & Brunch Bar**

Scrambled Eggs, Applewood Smoked Bacon, Sweet Potato Yukon Butternut Squash Hash,  
Chicken Apple Sausage, French Toast

**Pancake & Crepe Griddle Station**

Strawberries, Bananas, Blueberries, Chocolate Chips, Nutella Spread, Maple Syrup, Berry  
Compote

**Crepes**

Ham & Gruyere, Mushroom & Swiss, Sweet Crepes

**Eggs Benedict Station**

Build your own Eggs Benedict  
Poached Eggs, Griddled Ham, Sautéed Spinach, Smoked Salmon, Onions, Roasted Red  
Peppers, Traditional Hollandaise, Herb Chorizo Hollandaise



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**Hot Entrée Bar**

Pork Bacon Wrapped Tenderloin, Sundried Tomato Chickpea Stew, Charred Scallions  
Rainbow Trout, Creamed Kale, Roasted Butternut Squash Vinaigrette  
Braised Short Rib, Anson Mills Grits, Haricot Vert Escabeche, Smoked Tomato Emulsion  
Sweet Potato Casserole, marshmallows, Toasted Coconut, Spiced Pecans  
Herb & Garlic Roasted Brussel Sprouts, Balsamic Glaze  
Traditional Sage & Sausage Stuffing  
Buttermilk Whipped Potatoes, snipped chives

**Carving Station**

Carved Whole Turkey, Giblet Gravy, Grand Marnier Cranberry Orange Relish  
Cedar Scented Salmon Fillet, Grapefruit Chimichurri

**Omelet Station**

Whole Shell Eggs, Egg Whites, Liquid Whole eggs  
Applewood Smoked Bacon, Smoked Country Ham, Chicken Apple Sausage, Chorizo Sausage  
Caramelized Onions, Roasted Peppers, Mushrooms, Ripe Tomatoes, Baby Spinach, Artichoke  
Hearts Monterrey Jack, Cheddar, Goat Cheese, Feta

**Eau Bakery**

Croissants, Apple Coffee Cake, Chocolate Babka, Assorted Danish and Breakfast Breads,  
Scones, Brioche Rolls, Pumpkin Lavash

**Sweet Confections**

Pumpkin Latte Cupcakes, Sweet Potato Ginger Tiramisu, Pumpkin Pie, Chocolate Peanut Butter  
Pie, Apple Cranberry Cobbler, Salted Caramel Bread Pudding, Apple Almond Strudel,  
Chocolate Pecan Tart, Hot Chocolate Cheesecake, White Chocolate Quince Verrine, Opera  
Tart,  
Apple Butter Crème Brûlée

**Doughnut Shop**

Pumpkin Cake Doughnuts, Spiced Mascarpone, Cinnamon and Sugar, Chocolate