

STABLES Ranch Grille

THURSDAY, NOVEMBER 26, 2026

THANKSGIVING BUFFET

— \$74 PER PERSON —

BRUNCH
7 am to noon

BUFFET
Noon to 7 pm

BAR & KIDS MENU
All day

• SALAD BAR

BABY GREEN & CHOPPED ROMAINE

Cherry heirloom tomatoes, cucumbers, shaved red onions, green onions, carrots, olives, mini sweet peppers, pepitas, croutons, bacon bits, cheddar, blue cheese, parmesan. White balsamic vinaigrette, ranch, Caesar dressing

TRI-COLORED TORTELLINI PASTA SALAD

Sweet peas, ham, hard boiled egg, paprika, Dijon

ARTISAN CHEESE

Tillamook cheddar, Jarlsberg Swiss, Beehive Barely Buzzed cheddar, Beemster gouda

FRESH FRUIT & SEASONAL BERRY BOWL

• SEAFOOD DISPLAY

POACHED PRAWNS

Guajillo chili cocktail sauce

SMOKED SALMON

Red onions, capers, crème fraîche

LEMON DIJON SALMON

Fresh picked herbs, lemon beurre blanc

• CARVING STATION

ROAST TURKEY

Giblet gravy, cranberry relish

ROASTED HAM

Orange, cardamom & coriander glaze, peppercorn
Dijon cream sauce

PRIME RIB

Au jus, horseradish cream

• FROM THE KITCHEN

MASHED POTATOES

SWEET POTATOES

BUTTERNUT SQUASH & ANDOUILLE STUFFING

BRAISED GREEN BEANS & BROCCOLINI

GRAPE JELLY CHILI MEATBALLS

GOAT CHEESE & TOMATO QUICHE

CHORIZO & POBLANO STUFFED MUSHROOMS

ARTISAN BREADS

Whipped black garlic herb butter

DESSERT TABLE

APPLE CRUMBLE · PECAN SQUARES · CARROT CAKE · PUMPKIN PIE

Served with allspice sweet whipped cream

TUBAC GOLF RESORT & SPA