

# THANKSGIVING DAY BRUNCH

THURSDAY, NOVEMBER 28, 2019 | GENEVA CHOPHOUSE



**Adults (13 years and older)** - \$75

**Children (6-12 years)** - \$30

**Children (3-5 years)** - \$15

Under 2 years complimentary with each paid adult

**Reservations Required** (262) 249-4788

**Geneva Chophouse Brunch** 9:30 am-3:00 pm

(Price includes tax and 20% service charge)

## Seafood Display

Poached Shrimp, Snow Crab Claws, Smoked Scallops  
Pacific Salmon, Whitefish Pâté and Marinated Mussels

Cocktail Sauce, Whole Grain Remoulade, Red Onion  
Citrus Cream Cheese and Mini Bagels

## Artisan Sausage, Wisconsin Cheeses and Housemade Charcuterie

Spicy Capicola, Genoa Salami, Jamon Serrano  
Country Pâté and Cognac Chicken Liver Mousse  
Wisconsin, Domestic and Imported Cheeses

Cornichons, Specialty Mustards, Seasonal Preserves, Dry Fruit  
Nuts and Honeycomb, Baked Artisan Rolls, Honey Butter  
Whipped Butter and Blue Cheese Butter

## Hummus and Vegetable Tray

Carrot-Turmeric Hummus, Citrus Hummus  
Crisp Vegetables and Naan Bread

## Cold Buffet

- Artisan Greens, Fresh Berries, Shaved Fennel  
Candied Pecans and Poppy Zinfandel Vinaigrette
- Roasted Gold Beets, Pickled Red Beets, Artisan Greens  
Burrata Cheese and Marcona Almonds
- Brussel Sprouts, Cranberries, Pickled Pear, Farro  
Hazelnuts and Sherry-Maple Vinaigrette
- Seafood Pasta Salad, Peekytoe Crab, Gulf Rock Shrimp  
and Lemon Tarragon Dressing

## Breakfast Stations

- Made-To-Order Omelets and Crêpes
- Eggs Benedict, Chive Latke, Canadian Bacon and Béarnaise
- Chorizo Gravy, Buttermilk Biscuits and Herbs
- Brussel Sprouts, Apple, Yams and Bacon Hash
- Smoked Bacon and Country Style Links

## Carving Station

- Honey and Lavender Roasted Turkey
- Corn Bread Stuffing, Giblet Gravy  
Cranberry Sauce and Dijon Mustard
- Garlic and Rosemary Studded Prime Rib
- Natural Jus, Horseradish Cream and Chimichurri

## Hot Buffet

- Butternut Squash and Roasted Apple Bisque
- Salmon, Kale, Gnocchi and Mustard-Almond Crème
- Truffle and Wild Mushroom Risotto Stuffed Pork Loin  
with Brandy Demi
- Cherry-Lemon Roasted Chicken with Brussel Sprouts  
and Bacon Vinaigrette
- Green Bean Casserole with Crispy Onions
- Bourbon and Brown Sugar Roasted Carrots
- Candied Sweet Potato and Garlic Mashed Potatoes

## Pastries and Desserts

- Pumpkin Pie and Spiced Whipped Cream
- Caramel Apple Pie and Bourbon Pecan Pie
- Spiced Cupcake, Ginger Pastry Cream Filling  
and Maple-Bourbon Buttercream
- Vanilla Cupcake, Cranberry Filling  
and Ginger Buttercream
- Carrot Cupcakes, Cream Cheese Frosting  
and Candied Spiced Walnuts
- Spiced Caramelized Pear Verrine  
and Toasted Rosemary Hazelnuts
- Chocolate Chai Mousse, Candied Oranges  
Candied Pecans and Spiced Mascarpone
- Sweet Potato Cheesecake and Italian Meringue
- Cherry Pistachio Tarts and Assorted Mini Tarts
- Praline Cheesecake, Blood Orange Glaze and Nuts
- Spiced Cheesecake and Apple Compote
- Apple Cranberry Crisp
- Chocolate Covered Strawberries