

THANKSGIVING FEAST

Delight in an array of autumnal and traditional holiday offerings served family and buffet style.

STARTER

Parsnip Soup
parsnip, caramelized apple, maple, bourbon

FAMILY-STYLE OFFERINGS

Locally-sourced Charcuterie and Artisanal Cheeses

Wagyu bresaola, finnochio, 'Nduja
Humboldt Fog, Challerhocker, Manchego
Pickled red onions, pickled B+B pickles
House-made jam, seasonal mostarda
Heavens honeycomb
Grapes
Publican Quality Bread and crisps

SHELLFISH PLATTER

Poached Oishii shrimp, selection of
Acadian pearl oysters
Kumai oysters, snow crab claws
Mussels with apple and masago arare
Scallop crudo with sudachi, Asian pear,
elderflower
Moscow mule mignonette,
Fresno cocktail sauce
Brown butter aioli, lemon wedges

FEATURED STATIONS AND DISPLAYS

Carving Station

Green Circle Whole Turkey
natural turkey gravy, cranberry
and orange chutney
Char Broil Tomahawk Steaks
garlic lemon aioli, horseradish cream, chimichuri
Sea-salt Encrusted Atlantic Salmon
charred lemons, salsa verde, tarragon béarnaise

Thanksgiving Favorites

Sweet potato casserole, pecan and
vanilla crumble
Caramelized Brussels sprouts, parsnip,
maple, dukkah
Herbed sourdough stuffing and mirepoix
Whipped confit garlic pommes purée
Truffle yellow corn casserole

Kids of Langham

Petite vegetables with hummus
Carrots and celery with Ranch dressing
Peanut butter and jelly sandwiches
Grilled cheese sandwiches
Macaroni 'n cheese
Crispy chicken fingers

THE LANGHAM

CHICAGO



DESSERT STATION

Assortment of seasonal breakfast pastries,
Danishes and muffins

Variety of freshly made donuts, including apple, caramel,
maple-glazed

Chocolate bourbon pecan tart

Maple brown butter pumpkin pie

Macarons

Assortment of autumnal macarons

Verrine

Pumpkin crème brulee

Coffee and salted caramel mousse

Apple pie with caramelized white chocolate whipped cream

Petit Fours

Apple tarte tatin

Sweet potato cheesecake with brown sugar meringue

Spiced pumpkin cake with maple mascarpone frosting

“Candied Apples” —cinnamon mousse, apple jelly,
chocolate glaze

Cranberry-walnut tart

Mini pumpkin pie s’mores

Turtle brownies

\$225.00 per person; \$60 per child 5 to 12 years old

Prices are exclusive of tax and gratuities.