

Celebrate Thanksgiving

Thanksgiving Brunch

THURSDAY, NOVEMBER 23
11AM - 3PM

THE WESTIN
CHARLOTTE

Adult \$58.00
Children 6 - 12 years \$24.00
Children 5 and under free

To make a reservation
please call **704.335.2064**

18% service charge will be added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Brunch Table

Smoked Slab Bacon & Chicken Apple Sausage
Potato Rosti with Roasted Apples and Herbs
Battered Belgium Waffles &
Crispy Fried Chicken
Locally Sourced Sliced Fruit
Macerated Berries, Mint Cream
Hot Corn Biscuits Basket, Local Honey

Chef Inspired Omelets

Hand Cracked Eggs, Blackened Shrimp,
Spinach Florentine, Forest Mushrooms,
Country Ham, Smoked Pork Shoulder,
Roasted Asparagus, Tomatoes, Peas,
Confit Spanish Onions, Roasted Red Peppers,
Feta Cheese, Aged Cheddar, Swiss cheese

Seafood & Curing Bar

California Cold Smoked
House Cured Gravlox
Smoked White Fish
Citrus Poached Shrimp Cocktail, Cocktail sauce
and Lemons
Snow Crab Claws, Grain Mustard Cream
Capers, Grated Eggs, Red Onion, Sliced
Tomato, Miniature Bagels, Cream Cheese
Aged Salami & Capicola & Bresaola
Imported Serrano Ham Carving
Roasted Vegetables
Caramelized Fennel, Orange Vinaigrette
Cornichons & Marinated Olives
Selection of Mustards
Crusty French Baguettes

Mason Jar Salads

Kale & Mustard Greens
Cranberries, Pecans, Carrots, Blue Cheese,
Pickled Red Onions Cider Vinaigrette
Southern Cobb
Romaine & Iceberg, Corn, Cucumber, Tomatoes,
Black Eye Peas, Buttermilk Ranch
Charred Asparagus Salad with Roasted Peppers
Marinated Cherry Tomatoes and Mozzarella

Artisanal Cheese Bar

Imported Brie
Point Reyes Blue
Roquefort Blue
Saint-André Triple Cream
Vermont Cheddar, Aged 5 years

Caved Aged Gruyere
Humboldt Fog Goat Cheese
Natural Honey Comb, Dried Fruits, Guava Paste
Grapes, Preserves & Jams, Figs
Crackers and Baguettes

JP Charlotte's Brick Oven Hand Formed Flatbreads

Breakfast Sausage, Farm Fresh Egg, Cheddar,
Spinach Florentine
Artichoke Béchamel, Slab Bacon, Corn,
Arugula
Traditional Margarita

Traditional Hot Selection

Heritage Farms Brown Sugar Glazed Ham
Roasted Free Range Turkey
Traditional Gravy, Cranberry Orange Chutney
Natural Pork Drippings
Roasted Brussel Sprouts & Baby Carrots
Corn Bread Stuffing
Haricot Verts Almandine
Yukon Gold Whipped Potatoes
Sweet Potato Soufflé, Praline Crust
Herb Seared Salmon, Orange Butter Sauce,
Caramelized Fennel
Roasted Pumpkin and Carrot Bisque,
Candied Chestnuts
Paella with mussels, clams, roasted chicken,
chorizo, cracked Lobster

Children's Buffet

Kids Cobb Salad with Ranch Dressing
Fresh and Sweet Fruit Salad
Crispy Chicken
Mac & Cheese | French Fries
Cheesy Mini Pizza
Strawberries and Grapes

Dessert Table

Hot Apple Cinnamon Cobbler
Classic Pumpkin Pie
Bourbon Pecan Pie
Chocolate S'mores Pot de Crème,
Brûlée Marshmallow
New York Style Cheese Cakes Spoons,
Berry Jam
Assorted Macaroons