

# ARICCIA

CUCINA *Italiana*

## THANKSGIVING BUFFET

Thursday, November 28, 2019 | \$45 per person

### Soup

Roasted Pumpkin and Butternut Squash  
Soup with Cilantro Crème Fraiche

### Cold Selection

Fresh Baby Greens with Assorted Toppings

Baby Spinach with Candied Walnuts,  
dried cranberry, Belle Chevre, Nueske  
Bacon Vinaigrette

Golden and Red Beet Potato Salad

Hoppin John Style Orzo Salad

Cured Italian Meats

Roasted Vegetables

### Seafood Cold Station

Cocktail shrimp with mignonette and  
cocktail sauce

Jonah Crab Claws and pommery mustard

Cured and Smoked Salmon and classic  
accompaniments

### Hot Selection

Wood Roasted Porchetta

Cedar Plank Salmon, spiced herbed butter

Charleston style Shrimp and Grits

Classic Green Bean Casserole

Yukon Gold and Sweet potato cinderella  
mashed potatoes

Classic Cornbread Stuffing

Pumpkin Spice Gnocchetti, butternut  
squash, garden sage and asiago crema

### Carving Station

Deep Fried Tanglewood Farms Turkey with  
a cranberry and cinnamon Compote

Prime Rib with smoked horseradish cream

### Desserts

Pastry Chef's selection of Thanksgiving  
inspired desserts to include pumpkin  
cheesecake, pecan pie, and  
snickerdoodle cookies.

AUBURN — AL.



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CHEF:

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Under Alabama law, the consumer has the right to know, upon request to the food service established, the country of origin of farm-raised fish or wild fish.