



THANKSGIVING DAY

Philip Thompson – Executive Chef
Angelo Galang – Executive Sous Chef | Philip Monteforte – Executive Sous Chef

THE BUTCHER'S BLOCK

THANKSGIVING ROAST TURKEY
giblet gravy

DRUNKEN RIBEYE
natural jus, horseradish cream

HOUSE MADE APPLE SAUSAGE STUFFING

BROWN BUTTER SWEET POTATO PUREE

GRAINS & CONTINENTAL

HOUSE MADE BREADS & ROLLS
house made butter, härth bacon jam

ASSORTED LOCAL BREAKFAST BREADS,
CROSSIANTS & PASTRIES

FRESH CUT FRUIT

CHEESES & CHARCUTERIES

LOCAL CHEESES

CURED & SMOKED MEATS

HOUSE MADE PATES
pickles, marinated olives

ACTION STATIONS

COOKED TO ORDER EGGS & OMELET STATION
bacon, pork sausage, chicken sausage, ham, scallions, sautéed mushroom, bell pepper, tomato, spinach, cheddar, fontina

WAFFLE STATION
chantilly cream, seasonal fruit compote, powdered sugar, chocolate chips, caramel

SWEETS & TREATS

PASTRY CHEF'S SELECTION OF MINI DESSERTS

HOURS
11 AM – 2:30 PM

FROM THE HÄRTH

FALL SQUASH CASSEROLE

ROASTED ROOT VEGETABLE HASH
baked egg, chipotle hollandaise

SCRAMBLED FREE RANGE FARM EGGS

APPLEWOOD SMOKED BACON

LOCAL CHICKEN SAUSAGE

BREAKFAST POTATOES

HILTON TOWER GARDENS

LOCAL ROASTED SQUASH & BRUSSELS SPROUTS
red kuri squash, rooftop honey vinaigrette

WINTER HARVEST GREENS SALAD
pomegranate, buttermilk ranch dressing

HEARTS OF ROMAINE SALAD
herb croutons, pecorino romano, creamy garlic dressing

ENHANCE YOUR BEVERAGE EXPERIENCE

Make Your Own Mimosa
bottle of sparkling wine, orange & grapefruit juice 25

FRENCH PRESS COFFEE (serves 2)	small 6, large 9
CAPPUCCINO / LATTE	5
ESPRESSO / DOUBLE ESPRESSO	3.5 / 5
HOT CHOCOLATE	5
MIMOSA	7
BLOODY MARY	7

\$59 per person

\$29 ages 3 – 11

(freshly brewed coffee, assorted teas & selection of juices included)

Here at härth, we continue to strive toward providing an experience that shares the benefits of sustainability and innovation, through utilizing produce from our organic on-site and aquaponic vertical gardens as well as maintaining and building relationships with local purveyors and farmers.

**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.*

Parties of 6 or more are subject to a 19% service charge.