

Thanksgiving Buffet in The Gold Room

We extend a heartfelt invitation to our annual Thanksgiving Feast at the Arizona Biltmore. This elevated meal unfolds within the historic embrace of the original 1929 dining hall, where the illustrious Gold Room welcomes family and friends to share memories together. Gratitude takes on a glamorous aura, promising a buffet menu that befits the grandeur of the occasion. Enjoy live music, curated cocktails, Bulleit Bourbon tasting, lawn games and the camaraderie of football viewing in the Aztec Room, all designed to enhance the essence of the holiday.

November 23, 2023

Root Harvest Delights

Creamy soups with bold autumnal flavors and balanced additions.

Roasted Parsnip Velouté ^{VEG}

Rosemary Brioche Croutons, Persillade

Early Harvest Butternut Squash Bisque ^{VEG}

Toasted Marcona Almonds, Lemon Zest Crème Fraîche

Cultivated Charcuterie

A chef-curated selection of meats surrounded by complimentary fruits, vegetables, nuts and crackers.

Cheeses ^{VEG}

Beehive Cheese
Barely Buzzed Espresso Lavender
Red Butte Hatch Chile
Blue Stilton
Mimolette
Pepato
Aged Cheddar
Red Wine Marinated Goat Cheese
Brie
Pesto Matinated Ciliegine
Bermuda Triangle Cheese

Vegetables ^{VEG}

Roasted Sweet Peppers
Marinated Artichoke Hearts
Citrus Marinated Olives
Pepperoncini Rings

Meats

Proscuitto de Parma
Mortadella
Soppressata
Coppa
'Nduja
Salumi

Nuts & Sweets ^{VEG}

Spiced Pecans
Grenoble Walnuts
Marcona Almonds
Toasted Hazelnuts
Red & Green Grapes
Membrillo
Biltmore Honey

Ravioli Pasta Station

Seasonal pasta with flavor profiles inspired by the late harvest.

Warm Field Pumpkin Ravioli

Duck Confit, Pecorino Romano, Sage

Artisan Baked Breads

Warm breads freshly baked in-house from the Biltmore bakery.

French Baguette, Sourdough, 7 Grain,

Seeded Lavosh, Bread Sticks, Bread Rolls

Children's Corner

Crispy Chicken Tenders & Tater Tots

Buttermilk Ranch, BBQ Sauce, Ketchup, Sweet & Sour Sauce

Classic Cheese Pizza ^{VEG}

Ranch Dip, Parmesan Cheese

Mixed Vegetables ^{GF}

Buttered Corn Kernels
Cherry Tomatoes, Carrot Sticks,
Celery Sticks, Ranch Dip

Creamy Mac-N-Cheese ^{VEG}

Cheddar Cheese Sauce

Fresh Autumnal Greens

Organic greens accompany crisp vegetables and house made dressings, awaiting your final touch.

Greens & Toppings

Organic Spinach, Romaine Hearts, Little Gem

Spiced Walnuts, Tarragon Compressed Pear, Whipped Goat Cheese, Citrus Pickled Beets

Blue Cheese, Smoked Bacon Lardons, Pickled Pearl Onions

Winter Radish, Candied Hazelnuts, Castelvetrano Olives,
Roasted Sweet Peppers ^{VEG GF DF}

Herb & Garlic Preserved Tomatoes, Sunflower Seeds ^{VEG GF DF}

Dressings

Tangerine Vinaigrette ^{VEG GF DF}

Champagne & Black Pepper Dressing ^{VG V GF DF}

Green Goddess Dressing ^{GF}

Aged Balsamic Vinegar
& Olive Oil ^{VEG GF DF}

Chef-Crafted Harvest

Fresh roasted autumnal vegetables served over a bed of the finest greens, topped with housemade vinaigrette.

Roasted Organic Beets & Whipped Feta Cheese ^{VEG}

Arugula, Balsamic Vinegar Pearls, Winter Radish, Shallot & Tarragon Vinaigrette

Roasted Portabello Mushroom Carpaccio ^{VEG}

Marinated Local Field Mushroom, Shaved Manchego Cheese Truffled Shallot Vinaigrette

The Butcher Block

Roasted, smoked or pan-seared on-property and hand-carved to satisfy all tastes.

Hand Carved Salt & Cider
Brined Roasted Turkey ^{GF}

Mesquite Smoked & Slow
Roasted Prime Rib ^{GF DF}

Rosemary & Brown Sugar
Glazed Kurobuta Ham ^{GF}

Captain's Catch ^{GF DF}

Indulge in a savory seafood spread, served with traditional accompaniments.

East Coast & West Coast Oysters*

Crudo Scallops In-Shell*

Jumbo Prawns*

Chilled Marisco Coctel*

Hardwood Cold Smoked Salmon*

Pan Seared Bronzini

Savory Sides

All the side dishes you expect, with an elevated flair.

Yukon Gold Potato Purée ^{VEG}

Traditional Stuffing, Giblet Pan Gravy,
Housemade Cranberry Sauce

Apple Cider & Currant Chutney, Smoked
Bacon & Chili Honey Glazed Brussels Sprouts

Sweet Potato Casserole ^{VEG}

Green Bean Casserole ^{VEG}

Duck Fat Roasted Fingerling Potatoes ^{DF}

Sweet Endings ^{VEG}

Petite Pumpkin Pies

Petite Pecan Pies

Pumpkin Cheesecake
by the Slice

Inside-out Apple Pie

Sea Salt Butterscotch Pot de
Crème/Bourbon Cream

Chocolate Fudge Cake

AZB Honey and Pomegranate
Macarons

Guava Panna Cotta w/
Strawberry Gelée

White Chocolate Cranberry
Cheesecake

Please notify your server of any dietary restrictions or allergies.

Gluten-free options may be available, please ask your server.

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Final menu subject to change based on availability.

ArizonaBiltmore.com

Wine List

Interesting Reds

Tangley Oaks, Mendocino, CA, Merlot	58
Etude, Carneros, CA, Pinot Noir	80
Merryvale, Carneros, CA, Pinot Noir	90
J Vineyards, CA, Pinot Noir	78
Teal Lake, Australia, Shiraz	52
Paolo Scavino, Piedmont, Italy, Nebbiolo Barolo	180

Cabernet

Accendo, "Laurea", Napa Valley, CA	210
Franciscan, CA	68
Justin, Paso Robles, CA	92
Sequoia Grove, Napa Valley, CA	120
Decoy, CA	78
Caymus, Napa Valley, CA	170

Interesting Whites

Matanzas Creek Sauvignon Blanc, Alexander Valley, CA	78
Duckhorn Sauvignon Blanc, Napa Valley, CA	50
Bollini, Trentino-Alto Adige, Italy, Pinot Grigio	72
Mont Gravet, FR, Rose	70
Domaine Wachau, Wachau, Austria, Geverstimmer	78

Chardonnay

Orin Swift Mannequin Chardonnay, CA	120
Chalk Hill Chardonnay, Sonoma Coast, CA	52
Stags Leap Karia Chardonnay, Napa Valley, CA	78

Bubbles

Veuve Clicquot Yellow Label, Champagne, Reims, FR	170
Moët & Chandon, 'Dom Perignon', Brut, Champagne, FR	550
Taittinger, Champagne, FR	135
One Hope, San Miguel, CA	72
Moletto Prosecco Rose, Treviso, Italy	66