



THE PHOENICIAN
SCOTTSDALE

THANKSGIVING BRUNCH

THURSDAY, NOVEMBER 22, 2018

5th Floor, 10:00am - 1:30pm (Last Seating) | Adults \$120, Children 3-12 years \$75

Reservations Required: 480 214 8000

CARVING STATION ~~~

CHARRED BEEF TENDERLOIN
Black Truffle Bearnaise, Horseradish Cream Sauce

BUTTER ROASTED TURKEY BREAST
Citrus Cranberry Preserve, Fig Mustard

HARISSA SPICED RACK OF LAMB
Mint Yogurt, Apricot Chutney

BREAKFAST ~~~

EGGS BENEDICT
Duck Hash, Meyer Lemon Hollandaise

SCRAMBLED EGGS
Melted Cheddar, Chives, Applewood Smoked Bacon, Chicken Sausage Links

BUTTERMILK WAFFLES (Made to Order)
Praline Pecans, Chocolate Chips, Fall Spiced Chantilly Cream, Maple Syrup

OMELETS (Made to Order)
Rosemary Ham, Bacon, Lump Crab, Caramelized Onion, Wild Mushroom Blend, Sweet Bell Peppers, Organic Baby Spinach, Tomato, Aged Cheddar, Chevre Goat Cheese, Monterey Jack Cheese

MARKET FRUITS & BERRIES
Herbs, Flowers

ARTISAN BREAKFAST BAKERIES
Executive Pastry Chef Pell's Selection

BEVERAGES
Phoenician Coffee, Tea, Milk, Smoothies, Fresh Pressed Juices

HOT BRUNCH ITEMS ~~~

CEDAR PLANK ROASTED SALMON
Bourbon Maple Glaze

STUFFED PRAWNS
Black Quinoa, Crab, Piquillo Lime Butter

FILET OF RED SNAPPER
Grilled Lettuce, Green Olive & Grapefruit Salsa

JIDORI CHICKEN
Shiitake Mushrooms, Grain Mustard

12 HOUR SHORT RIBS
Green Mole, Pasilla Chile, Charred Pineapple, Pico de Gallo

CREME FRAICHE WHIPPED POTATOES

SOURDOUGH SAGE STUFFING

CAULIFLOWER BREAD PUDDING

VEGETABLES ~~~

ROASTED CARROTS
Salted Pistachio, Rosemary

STEAMED BABY VEGETABLES

CHARRED BRUSSELS SPROUTS
Bacon, Onion, Balsamic

SAUTE STATION ~~~

MAINE LOBSTER RISOTTO
Lemon Brown Butter Pumpkin

FONTINA TORTELLINI
Tomato Brodo, Basil

Buttered Noodles and Mac & Cheese Available Upon Request

GRIDDLE STATION ~~~

BAGUETTE FRENCH TOAST
Marinated Berries

AVOCADO TOAST
Hard Cooked Egg, Radish

SALADS ~~~

BABY BEET SALAD
Whipped Chevre, Almond Granola, Peppergrass

KALE & BUTTERNUT SALAD
Pickled Blueberry, Shaved Fennel, Marcona Almond, Rogue River Blue Cheese, Maple Balsamic Dressing

LITTLE GEM CAESAR SALAD
Parmesan, Toasted Bread, Creamy Garlic Dressing

FALL GREENS
Vanilla Roasted Apple, Spiced Arizona Pecans, Goji Berry Dressing

CHARCUTERIE ~~~

MEATS
Spicy Cotta Salami, Lomo, Framani Capicola, Dry Cured Chorizo, Pistachio Mortadella, 3-Pigs Pheasant Pate, Cured Duck Breast, Spicy Mustard, Pickles, Olives

CHEESES
Grand Cru Reserve, Buttermilk Blue Affinee, Mezza Luna Fontina, Red Spruce 4 Year Cheddar, Vintage Van Gogh, Baked Brie, Mixed Toasted Nuts, Smoked Honey, Fig Preserve, Quince, Artisan Breads

SEAFOOD ~~~

HAND ROLLED SUSHI & SASHIMI
Spicy Tuna, California Roll, Vegetable Roll, Shrimp Nigiri, Salmon Nigiri, Hamachi Sashimi, Seaweed Salad, Octopus Salad, Tuna Tartar

CHILLED SEAFOOD & RAW BAR
Lemon Poached Shrimp, Oysters, Crab Claws, Sasanian Caviar Selection, Smoked Salmon, Peppered Mackerel, Bay Scallop Ceviche, Charred Herb Salsa, Red Horseradish Sauce, Serrano Lime Mignonette

CAVIAR PRESENTATION
Traditional Accompaniments

MODERN DISPLAY OF PASTRIES & SWEETS

