



B O L E R O
AT EUROPA VILLAGE

Thanksgiving Feast Buffet

THURSDAY, NOVEMBER 28TH | 12 – 5 PM

- CARVERY -

ROSEMARY & THYME ROASTED TURKEY
traditional gravy

GARLIC & SAGE-CRUSTED PRIME RIB
red wine reduction

- CLASSICS -

CHESTNUT STUFFING
*roasted apple & chestnut cornbread,
caramelized onions, herbs & sage*

SHORT RIBS
cranberry & red wine braised beef

MASHED POTATOES
truffle oil infused, Manchego cheese

SALMON
*grilled wild Atlantic fillet,
creamy lemon Cava sauce*

BRUSSELS SPROUTS
roasted, balsamic glaze & bacon

SCALLOP RISOTTO
seared scallops, truffle infused creamy rice

SWEET POTATO
toasted marshmallow casserole

PORK
roasted tenderloin, apple chutney

WILD RICE PILAF
dried cranberries & toasted almonds

- SWEETS -

PUMPKIN CHEESECAKE
*cream cheese frosting, candied pecans,
caramel sauce*

APPLE CRUMBLE PIE
butterscotch sauce

AUTUMN AMBROSIA
seasonal fruit salad

- GARDEN -

AUTUMN SALAD
*roasted beets, candied pecans, goat cheese,
mixed greens, pomegranate vinaigrette*

FARM SALAD
*pears, Spanish cabrales blue cheese,
candied walnuts, mixed arugula greens,
balsamic vinaigrette*

BUTTERNUT SQUASH SOUP
crispy sage croutons

- LAND -

CHARCUTERIE
*Spanish, French & Italian cured meats
& artisan cheeses, fresh fruit & berries,
marcona almonds, honeycomb*

EMPANADAS
spicy beef, roasted poblano aioli

- SEA -

SHRIMP
poached, cocktail sauce

MUSSELS
on the half shell, lemon

SCALLOP CEVICHE

AHI TUNA
paprika aioli

CHOCOLATE TART
*chocolate ganache, buttery crust,
sea salt*

PECAN TARTLETS
bourbon whipped cream

PUMPKIN SPICE EMPANADAS
whipped cream, butterscotch

RESERVATIONS RECOMMENDED

For reservations, call 951.414.3802

Adults \$79 | Children ages 5-12: \$39 | Children 4 & under are complimentary

