



**THURSDAY NOVEMBER 23TH 2017**

**11:30AM - 3PM**

**300 112TH AVE SE  
BELLEVUE, WA 98004**

*Happy Thanksgiving!*

**Breakfast & Entrée Items**

Fluffy Scrambled Eggs with Chives  
Eggs Benedict, Citrus Tomato Sauce  
Smoked Bacon and Sausage  
Grilled Chicken Mushroom Marsala  
Seasonal Vegetables  
Roasted Red Potatoes with onion & peppers

**Omelet Station - made to order**

Fresh Eggs or Egg Whites, Smoked Honey Ham, Tomatoes, Chopped Onion, Mushrooms, Diced Peppers,  
Shredded Cheddar, Jalapeños.

**Seafood Station**

Northwest Prawns & Snow Crab Legs served with warm melted tarragon butter  
Local Smoked Salmon with capers, cream cheese, diced tomatoes, chopped eggs, cucumber  
Blackened Salmon on a bed of sautéed spinach and mushrooms  
Lobster and Artichoke Dip with artisanal baguettes  
Steamed Clams and Mussels in saffron tomato broth

**Carving Station**

Slow Cooked Smoked Honey Ham  
with spicy mustard or warm pineapple relish  
Slow Roasted Prime Rib  
with rosemary jus & creamed horseradish  
Oven Roasted Turkey  
with cranberry sauce, mashed potatoes & turkey gravy

**Display Items**

Fresh Fruit Platter with sliced melon, pineapple, grapes and assorted fresh berries  
Local Northwest Cheese Plate assorted herbed toasted crostini & crackers  
Classic Caesar Salad with house made Caesar dressing, garlic croutons, shaved parmesan  
Pesto Tortellini Salad with roasted red peppers, olives, grape tomatoes and feta cheese  
Caprese Salad with cherry tomatoes, mozzarella, fresh basil & balsamic glazed  
Assorted Breakfast Breads

**Dessert Display**

Fresh Baked Holiday Cookies  
Homemade Chocolate Gingerbread Pudding with Eggnog Brandy Sauce  
Assorted Holiday Cakes & Pies

**Adults \$46.50; Kids 6-12 \$20.50; 5 & under free**

**For Reservations (425)455-1300 Or Visit [www.bellevuehilton.com](http://www.bellevuehilton.com)**

18% GRATUITY WILL BE ADDED TO ALL CHECKS

MUST GIVE MINIMUM 48 HOUR CANCELATION NOTICE, OTHERWISE 50% DEPOSIT WILL BE CHARGED

YOUR THANKSGIVING MEAL HAS BEEN PREPARED BY EXECUTIVE CHEF MISAEL GARCIA-HERNANDEZ