



## **Thanksgiving Day Feast**

Thursday, November 22, 2018

### **Starters**

Butternut Squash-Granny Smith Apple Bisque  
White Bean Kale and Italian Sausage Soup

### **In-House, Hot-Smoked Scottish Salmon**

Boursin Cheese Spread, Red Onion, Chopped Egg and Capers

### **Warm Spinach and Artichoke Dip**

Pita Chips, Crostini and Crackers

### **-Chilled Shrimp Cocktail-**

### **Season's Salad Bar**

Baby Greens, Sliced Cucumbers, Julienne Carrots,  
Grape Tomatoes, Red Onion & Assorted Cheeses.  
Creamy Buttermilk Dressing and Oak Aged Balsamic Vinaigrette

### **Composed Salads**

Crisp Field Greens with Spiced Beets, Mandarin Oranges, Candied  
Pecans and Blue Cheese tossed in Ginger Dressing

Wild Rice Salad with Kale, Toasted Walnuts and Dried Cranberries  
with Poppy Seed Dressing

Baby Spinach and Arugula Salad with Berries, Slivered Almonds, Goat  
Cheese and Yellow Raisins Dressed in Mixed Berry Vinaigrette



### **Chef's Carving Table**

Herb-Roasted Turkey  
Traditional Gravy and Cranberry Chutney

Maple-Glazed Smoked Ham  
Pineapple-Apricot Chutney

### **Entrées**

#### **Braised Beef**

Slow-Cooked Beef Tips in Red Wine Sauce with  
Root Vegetables & Autumn Herbs

#### **Crispy Baked Cod**

Cod Filets topped with Herbed Panko Crumbs  
With Lemon Sauce, Toasted Pumpkin Seed Gremolata and Pomegranate

#### **Primavera**

Cavatappi Pasta, Roasted Vegetables in a Rich Parmesan Cream Sauce

### **Accompaniments**

Roasted Garlic Whipped Yukon Gold Potatoes

Spinach, Bacon and Goat Cheese Quiche

Sweet Potatoes with Caramelized Marshmallow & Candied Pecans

Green Bean Casserole with Creamy Mushroom Sauce & Fried Onions

Sautéed Shoe Peg Corn with Onions and Bell Peppers

Green Peas and Diced Garden Carrots in Maitre D' Butter

Herb-Cornbread Stuffing

**An Array of Fresh Baked Desserts, Breads & Pastries**

\$52 per person plus tax

Children, 6-11 \$26 plus tax,

Children 5 and under are free

Reservations Required. Please Call Us @ 828.696.9094