

Thanksgiving Day

November 22, 2018



House-Made Cornbread and
Cranberry Walnut Bread, Honey Butter

APPETIZERS

Autumn Wild Mushroom Bisque
Smoked Gouda Crème, Herbed Croutons

Fall Greens Salad
Candied Walnuts, Chèvre, Cranberry-Walnut Vinaigrette

Shrimp Cocktail
Lemons, Thai Cocktail Sauce

MAIN COURSES

Roast Fresh Native Turkey
House-Made Gravy, Grand Marnier Cranberry Sauce

Grilled Twelve Ounce Sirloin Steak
Red Wine~Shallot Butter

Pumpkin Seed Crusted Salmon Filet
Apple & Golden Raisin Compote

Pan Seared Maine Sea Scallops
Chestnut Brandy Sauce, Toasted Chestnuts

SIDES

The following side dishes will be served “family style” to all parties:

Creamy Whipped Potatoes | Truffle~Honey Butternut Squash
Traditional Stuffing | French Green Beans with Almond Butter

DESSERT

An Assortment from our Pastry Chef

Pumpkin Chèvre Cheesecake, Gingersnap Crust, Caramel Sauce
Pecan Square with Whipped Cream
Apple, Pear & Cranberry Crisp, Nutmeg & Cinnamon Whipped Cream

Adults - Forty Eight Dollars

Menu may change due to product availability