

# Thanksgiving Day

November 26, 2020



House-Made Cornbread and  
Cranberry Walnut Bread, Honey Butter

## APPETIZERS

Autumn Wild Mushroom Bisque  
*Smoked Gouda Crème, Herbed Croutons*

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

Gulf Shrimp Cocktail  
*Lemons, Thai Cocktail Sauce*

## MAIN COURSES

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

Grilled N. Y. Sirloin Steak  
*Béarnaise Butter*

Pan Seared Maine Sea Scallops  
*Blood Orange Beurre Blanc, Sea Salted Almonds, Cress Salad*

## 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 Anna Doole*  
Pumpkin Spice Cake, Cream Cheese Icing  
Pecan Square with Whipped Cream  
Apple-Cranberry Crisp, Nutmeg & Cinnamon Whipped Cream

Adults – Fifty Two Dollars  
Menu may change due to product availability