Thanksgiving Menu

Maryland Jockey Club at

=115

Thursday, November 23 • \$40pp Special Post Time 11:25am • Gates open at 10am

Available 11am-4pm in the Terrace Dining Room

Antipasti Grilled Shrimp Salad Grilled Asparagus, Roasted Garlic, Lemon Zest, Olive Oil Roasted Beet Salad Sundried Cherries, Apricots, Toasted Almonds, Goat Cheese, Apple Cider Vinaigrette Charcuterie, Cheese & Smoked Salmon Smoked Salmon, Cured Meats & Imported Cheeses, Displayed with Signature Accompaniments

Carving Station

Roasted Organic Turkey Breasts basted with Herb Butter served with Parker House Rolls, Fresh Cranberry Sauce and Turkey Pan Gravy

Maple Glazed Bone in Ham with Grilled Pineapple Reduction served with Parker House Rolls & Rosemary Mustard Sauce

Hickory Smoked Ribeye served with Parker House Rolls Blue Cheese Mashed Potatoes & Red Wine Demi

Hot Buffet

Old Hilltop Crab Cakes Crispy Duck Legs in Creole Sauce Soy Glazed Salmon with Vegetable Stir Fry Traditional Cornbread Stuffing Butter Whipped Yukon Puree Roasted Brussels Sprouts with Country Bacon & Pomegranate Seeds Green Bean Almondine

topped with Marshmallows, Georgia Pecans & Salted Caramel Brittle

Desserts

Pecan Pie • Apple Pie • Pumpkin Pie Brioche & White Chocolate Bread Pudding served with Crème Anglaise