

THURSDAY NOVEMBER 24

THANKSGIVING DAY DINNER

\$53 PER PERSON⁺⁺

PASTRIES & STARTERS

(11:00AM until 1:00PM)

MINI BREAKFAST PASTRIES

Jam | Honey | Sweet Butter

FRESH SEASONAL FRUIT

Honeydew | Cantaloupe | Grapes | Pineapple | Mixed Berries

ROASTED PEAR SALAD

Lola Rose Lettuce | Baby Beets | Pecans | Pears | Cinnamon Apple Vinaigrette

AUTUMN MIX SALAD

Baby Spring Mix | Sweet Potatoes | Heirloom Tomato | Goat Cheese | Maple Walnut Vinaigrette

CAESAR SALAD

Baby Romaine | Shaved Parmesan | Citrus Dressing

SMOKED SCOTTISH SALMON BOARD

Hard Boiled Eggs | Red Onion | Crispy Capers | Lemon Dill Aioli

INTERNATIONAL CHEESE AND CHARCUTERIE

Dried Fruits and Nuts | Cured Meats | Marinade Olives

ROASTED HARVEST SQUASH SOUP

Roasted Apples | Pumpkin Seeds

ENTREES

(12:00PM until 3:00PM)

MAPLE ROASTED TOM TURKEY

Apple Stuffing | Thyme | Turkey Demi Glaze

HONEY BAKED HAM

Grain Mustard | Maple Brussel Sprouts

ROASTED SALMON

Parmesan Polenta | Harvest Vegetables

HICKORY SMOKED BRISKET

Red Wine Demi Reduction

SIDES

Candied Yams | Green Bean Casserole | Honey and Sage Carrots | Whipped Yukon Potatoes

DESSERTS

(1:00PM until 3:00PM)

SWEET TREATS

Caramel Strudel | Bourbon Pecan Bread Pudding | Sweet Potatoe Pie | Pumpkin Panna Cotta | White Chocolate Mousse