



Thanksgiving 2016

Starters

Soup

Bourbon Butternut Squash Bisque with Kentucky Sorghum

Salads

House Organic Greens

*Compressed Cucumber, Grape Tomato, Marinated Red Onion, Shaved Manchego
Sherry Vinaigrette or Green Goddess Dressing*

Couscous Salad

*Cranberry, Apple, Kale, Pecan, Red Onion, Celery
Feta, Carrot, Fennel-Orange Vinaigrette*

Potato Salad

*Benton's Bacon, Onion, Herbs, Capers, Chopped Egg
Celery, Goat Cheese & Buttermilk Dressing*

Charcuterie and Cheese

*House Made Charcuterie/ Cheese Board
House Made Pickles*

Hot Brown Canapé

Deviled Eggs

Seafood

*Cocktail Shrimp/ Crab Cake with Lemon-Basil Remoulade
Oysters Casino/ House Cured Salmon*

Assorted Breads

Entrées

Selection of One

Beef Tenderloin

8oz with Sauce Bordelaise, Haricot Vert Casserole, Potato Dauphinoise

Seared Diver Scallops

Charred Corn Puree, Country Ham Currant Hash, Bourbon Glazed Brussels Sprouts

Heritage Turkey

*Roasted Breast and Confit Leg Meat
Brioche White Cheddar Stuffing, Heirloom Carrots, Sage Bourbon Peppercorn Gravy*

Dessert Selection

*Sorghum Pecan Pie
Buttermilk Bourbon Cream Pie
Pumpkin Pie
Flourless Chocolate Cake
Apple Strudel*

*\$69 per Person Plus Tax and Gratuity, Ages 4-12 \$22 Children's A La Carte and Buffet
Ask your server to recommend one of our favorite Holiday cocktails.*