



Thanksgiving 2017

**Soup**

Shrimp and Andouille Sausage Gumbo

**Salads and Kentucky Favorites**

Mixed Greens with Cucumbers, Marinated Artichokes, Oven Dried Cherry Tomatoes, Croutons

Herbed-Buttermilk Dressing

Baby Arugula Salad with Dried Cherries, Pecans, Point Reyes Blue Cheese, Sherry Vinaigrette

Quinoa Salad with Cranberry, Apples, Walnuts, Butternut Squash, Citrus dressing

Fingerling Potato Salad with Bacon, Grilled Onions and Creamy Dill Dressing

Fresh Fruit Display

Hot Brown Canapé

Deviled Eggs

Artisanal Charcuterie and Cheese Boards

**Seafood**

Shrimp Cocktail, Jonah Crab Claws with Spicy Remoulade, Oysters on the Half Shell

House Baked Breads

**Entrees (Choice of)**

Beef Tenderloin- Grilled Broccolini, Yukon Gold Whipped Potatoes, Smoked Tomato Jus

Pan Seared Scallops, Sweet Potato Puree, Brown Butter Brussels Sprouts and Braised Endive

Turkey (Dark and White Meat) Braised Leek Stuffing, Glazed Baby Carrots, Caramelized Cipollini Onions,  
Natural Pan Gravy

**Desserts**

A Collection of Pastry Chef Jaclyn's Seasonal Sweets & Patisserie Creations

Holiday Bread Pudding & Assorted Cookies