



Thanksgiving Feast 2017

Cheese & Charcuterie Display

Domestic and International Cheese, Cured and Smoked Meats

Bakers Display

Assorted Muffins, Croissants, & Rustic Breads

Seafood Display

Cocktail Shrimp, & Alaskan snow crab

Creamy Pumpkin Asiago Bisque

Mini wedge salad

Nueskes smoked bacon, blue cheese dressing, scallions & marinated tomatoes

Bibb salad

Apple, radish carrot with yogurt and chive dressing

Orzo and Carrot Salad with Golden Raisins cranberry & feta

Root Beer Glazed Pit Ham

Root Beer Demi, Whole Grain Mustard

Roast Turkey Breast & Confit Dark Meat

Traditional Cornbread Dressing, Turkey Gravy, Cranberry Sauce, Herb Mayo

Roast Chicken "Grenoblaise"

Mushroom, Caper, White Wine, Parsely & Lemon Concassé

Bourbon Glazed Pork Loin

With Stone Fruit Chutney & Bourbon Glaze

Walu & Red Wine Sauce

Sunset Blend of Butternut Squash, Parsnip & Rice Pilaf

Roast rack of lamb with Mint Garbanzo Polenta

Sweet Potato & Pecan Soufflé

Sour Cream & Chive Mashed Potatoes

Green Bean Casserole

Bouquetier of Seasonal Roast Vegetables

Children's Buffet

Macaroni & Cheese, Chicken Tenders, Whole Kernel Corn Pudding, PB&J Canapés

Desserts

Pumpkin Pie, Pecan Pie, Apple-Almond Pie, Carrot Cake, Chocolate Cake, Chocolate Salted Caramel Cake, Pistachio Brittle, Pumpkin Cheesecake, Coffee Cake, Cherry Cobbler, Vanilla Bean Ice Cream

**Adults: \$39.95, Children under 12 Half Price Children under 5 eat free, Price includes Coffee, tea, Ice tea
Reservations: On line @ Open table or call**