## Thanksgiving Feast

## Thursday, November 23rd Serving from 4:30 PM-7:30 PM

Reservations are required.

Displays

Oysters on the Half Shell Vegetable Crudité Fresh Fruit Chilled Shrimp Cocktail Cured Salmon Imported and Domestic Cheeses

Gides

Mashed Potatoes Au Gratin Potatoes Vegetable du Jour

Soups & Salads

Roasted Butternut Squash Soup with Spiced Pepitos

> **Roquefort Pear Salad** Candy Pecans, Butter Lettuce, Pears, Blue Cheese, Avocado, Mustard Vinaigrette

**Cranberry and Spinach Salad** Apple, Dried Cranberry, Romano, Endive, Goat Cheese, Walnuts, Citrus Vinaigrette

**Homemade Cranberry Preserve** 

Entrees

Mary's Organic Tom Turkey Natural Pan Gravy, Sage Dressing

**Rosemary and Garlic Pork Loin** Pears and Apple Compote, Baked Yams and Apple Cider Gravy

Pan-Seared Atlantic Salmon Saffron Risotto, Haricot Verts, Fennel Beurre Blanc

**SCAN ME** 

Desserts

Spiced House Pumpkin Pie, Pecan Pie, Apple Pie, Petite Pastries and Cakes, Ice Cream and Chocolate Sauce

Carving Station

Slow Roasted Ribeye of Beef Smoked Hickory Ham

\$95 per adult, \$40 per child ages 12 to 7, \$20 per child age 6 and under, plus sales tax and service charge.

Attire: jacket and tie

