



Thanksgiving Banquet 2017

(11:00-7 PM Thursday, November 23rd)

*Champagne Vinaigrette Salad
With Candied Pecans, Goat Cheese, Mandarin Oranges and Avocado*

*Baby Spinach with Bacon Molasses Dressing
Portobello Mushrooms, Hard Boiled Egg and Red Onion Rings*

*Roasted Beets Served on a Bed of Baby Arugula
With Walnuts and Maytag Blue Cheese*

Grilled Asparagus with Balsamic Reduction and Extra Virgin Olive Oil

Roasted Butternut Squash Soup

*Roasted Cider Brined Natural 'Mary's' Free Range Natural Turkey
Traditional Mushroom Sage Stuffing*

Homemade Pan Dripping Gravy

*Apricot Preserve Stoneground Mustard Smithfield Ham
Sautéed Blue Lake Green Beans Amontaine*

*Strip Loin with Bordelaise Sauce
And Smoked Gouda Mashed Potatoes*

*Wok Charred Scottish Salmon
With Cranberry Citrus Sauce and Rice Pilaf*

Orange Brandied Yams with Currents

Traditional Cranberry Sauce

Pumpkin Raisin Bread Pudding with Cognac Caramel Sauce

Chocolate Bourbon Pecan Pie

Homemade Traditional Pumpkin Pie with Cinnamon Whipped Cream

Homemade Apple Sun-Dried Cranberry Pie with Pecan Streusel Topping

Flour-less Chocolate Torte with Raspberry Coulis

(\$39.50 Per Person)

(\$14.50 Kids under 10)