



## *Thanksgiving Banquet 2019*

*(11:00-7 PM Thursday, November 28<sup>th</sup>)*

*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 Amondine*

*Roasted Tenderloin 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*

*(\$44.50 Per Person)  
(\$17.50 Kids under 10)  
(under 5 free)*