



Thanksgiving Menu

Welcome

starters

Lobster Strudel 15

Sauteed Lobster with tomatoes, spinach and chevre, wrapped in a flaky puff pastry and served with lobster bisque and micro greens

Baked Brie 15

Baby Brie wrapped in phyllo dough, baked until golden brown and served with mixed berry compote and parmesan toast

Charcuterie Board 18

Assorted Italian meats with assorted local cheese, fig compote, olives, capers, berries, cornichons and crostinos

main course

Roasted Turkey 19

Mashed potatoes, sausage stuffing, buttered corn, giblet gravy and cranberry citrus relish

Slow Roasted Prime Rib 25

Slow roasted Angus prime rib, Yukon gold mashed potatoes and chefs vegetables and a red wine beef au jus

Honey Mustard Ham 17

Honey mustard glazed ham with roasted sweet potatoes, buttered corn and pineapple relish

Pistachio Crusted Salmon 19

Atlantic Salmon crusted with honey glazed pistachios, coconut jasmine rice, roasted tomato pesto and sauteed asparagus

family style platters

Roasted Turkey & Honey Mustard Glazed

Ham 25/pp

Mashed potatoes, corn, sausage stuffing, glazed sweet potatoes, cranberry citrus relish and giblet gravy

Roasted Turkey & Slow Roasted Prime

Rib 29/pp

Mashed potatoes, green beans almondine, sausage stuffing, corn, glazed sweet potatoes, cranberry citrus relish, giblet gravy and red wine beef au jus

Honey Mustard Glazed Ham & Fried

Chicken 25/pp

Mashed potatoes, corn, sausage stuffing, glazed sweet potatoes, cranberry citrus relish and giblet gravy

All platters come with a Homemade Pie:

You Pick: Apple, Pecan, Pumpkin,
Chocolate Cream or Custard

desserts

Homemade Pie 8

Apple

Pecan

Blueberry

Pumpkin

Custard