

# THANKSGIVING 2014

Thursday, November 27th | 11:00am - 3:00pm

## **Soup**

Butternut Squash Bisque, Cinnamon Crème Fraiche

## **Salads**

Mixed Baby Greens

Roma Tomato, Shaved Cucumber, Julienne Carrots

Assorted Dressings

Haricot Vert Salad

Slow Roasted Tomato, Pancetta, Sweet Onion, Red Wine Herb Vinaigrette

Baby Kale and Brussel Sprout Salad

Tender Leaves, Marcona Almonds, Bacon, Craisins, Pecorino Cheese

Warm Mustard Vinaigrette

Grilled Corn and Quinoa Salad

Cucumber, Heirloom Cherry Tomato, Red Onion, Avocado, Herb Vinaigrette

## **Assorted Bread and Cheese Display**

## **Entrées and Accompaniments**

Carved to Order Heritage Turkeys

Sage Giblet Gravy, Cranberry Orange Marmalade,

Sun-Dried Cranberry and Pomegranate Relish

Carved to Order Mesquite Smoked Prime Rib of Beef

Cabernet Jus, Herb Creamed Horseradish, House made Steak Sauce

Pink Peppercorn Seared Loch Duart Salmon Filet

Saffron Chile Cream, Pickled Vegetable Salad

Oven Roasted Pork Loin and Duck Confit

Cognac Stone Ground Mustard Demi, Cherry Balsamic

Pistachio Crusted Rack of Baby New Zealand Lamb

Minted Lamb Jus

Traditional Stuffing

Chicken Apple Sausage and Granny Smith Apple Cornbread Stuffing

Butter Whipped Yukon Gold Potatoes

Cinnamon Yams with Candied Pecans and Marshmallow Gratin

Honey Glazed Carrots and Buttered Tender Stem Broccoli

Whole Roasted Cauliflower, Roasted Garlic Parmesan Crust

## **Desserts**

Pumpkin Pie | Chocolate Pecan Pie | Sour Cherry Clafouti

Traditional Apple Strudel | Chantilly Crème

Chocolate Pumpkin Marble Cheesecake

Assorted Miniature Pastries

ADULTS \$49.95 | KIDS 5-12 \$16.95 | KIDS 4 & UNDER FREE