



# Thanksgiving Menu

NOVEMBER 22ND | 11:00AM - 3:00PM | LOBBY GRILL

## *Soup*

**BUTTERNUT SQUASH BISQUE**  
Cinnamon Crème Fraiche

## *Salads*

**MIXED BABY GREENS**  
Roma Tomato, Shaved Cucumber,  
Julienne Carrots, Assorted Dressings

**BABY KALE SALAD**  
Boquerones, Peppadew Peppers, Parmesan  
Touilles, Creamy Cherry Pepper Dressing

**ROASTED BEET SALAD**  
Crow's Farm Goat Cheese Crema,  
Toasted Pistachio, Mint, Fresno Chiles

**BASMATI RICE SALAD**  
Roasted Carrots, Bourbon Candied Pecans,  
Raisins, Orange Blossom Honey Vinaigrette

**CLASSIC WALDORF**  
Apples, Grapes, Celery, Walnuts,  
Whipped Cream, Toasted Coconut

## *Seafood Display*

**ICED JUMBO TIGER PRAWNS**  
Cocktail Sauce, Lemons, Tabasco

## *Entrées & Accompaniments*

**CARVED-TO-ORDER  
MESQUITE SMOKED TURKEY BREAST**  
Sage Giblet Gravy, Cranberry Orange Marmalade

**CARVED-TO-ORDER  
MESQUITE SMOKED PRIME RIB OF BEEF**  
Cabernet Jus, Herb Creamed Horseradish,  
House-Made Steak Sauce

**CEDAR PLANK ORGANIC IRISH SALMON**  
Allepo Chile Honey Glaze,  
Grilled Lemon Yogurt, Za'atar

**HANDMADE PUMPKIN RAVIOLIS**  
Coconut Red Curry, Squash Ribbons

**CORIANDER CRUSTED LAMB T-BONES**  
Cilantro Pistou, Romesco,  
Roasted Garlic Red Wine Sauce

**TRADITIONAL STUFFING**  
Maple Sausage, Granny Smith Apple and  
Sun-Dried Cranberry Sourdough Stuffing,  
Butter Whipped Yukon Gold Potatoes

**CINNAMON YAMS**  
Candied Pecans and Marshmallow Gratin

**SEASONAL VEGETABLES**  
Honey Glazed Carrots  
Buttered Tender Stem Broccoli

## *Desserts*

**PUMPKIN PIE • PECAN PIE • ASSORTED MOUSSE SHOOTERS  
PUMPKIN PANNA COTTA CHEESECAKE • TRIPLE CHOCOLATE TOWERS  
WARM APPLE COBBLER AND VANILLA BEAN ICE CREAM • BANANA FOSTERS STATION**

*Adults \$62.95 | Kids 5-12 \$17.95 | Kids Under 5 Free*