



# THANKSGIVING DINNER MENU

Thursday, November 23rd, 2023 | \$47 Adults - \$17 Children 12 & Under

## THANKSGIVING GRAZING TABLE

Traditional Relishes  
Maple Bacon Wrapped Carrots  
Cranberry Brie Crostini

House-Baked Pear Walnut Bread  
Roasted Olives  
Savory Apple Tarts

## SALAD & SOUP STATION

Warm Kale Salad - *pear, spiced pecan, feta, warm bacon dressing with apple cider vinegar*

Fennel Apple Salad - *endive, honey crisp apples, tart apple dressing*

Autumn Panzanella Salad - *asiago, pomegranate, pistachio, roasted butternut, apple cider vinegar*

Arugula Salad - *carrot, white grape, sweet & savory granola, browned butter, ranch dressing*

Corn Chowder

Roasted Pumpkin Soup

## THE CARVERS BOARD

Classic: Whole Roasted Turkey

Modern: Whole Roasted Suckling Pig

## THE SIDEBOARD

Whipped Potatoes with Turkey Gravy

Traditional Bread & Herb Stuffing

Roasted Sweet Potatoes - *butter & black pepper*

Baked Corn Pudding

Roasted Acorn Squash - *butter & brown sugar*

Not Your Average Green Bean Casserole

## THE STRETCHY PANTS STATION

Classic Pumpkin Pie - *whipped cream*

Warm Tart Apple Crisp - *bourbon brown sugar sauce*

Assortment of cookies & bars

Dark Beer Gingerbread - *caramel mascarpone frosting*

Cream Soda Layer Cake - *cranberry, orange, malted butter cream & pretzel crumb*

\*No substitutions or special requests. Please notify us of any food allergies, some items contain dairy, nuts, etc. Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness.

