



# THANKSGIVING DINNER MENU

Thursday, November 28th, 2024 | \$47 Adults - \$17 Children 12 & Under

## GRAZING STATION

Artisan Breads & Butter  
Local Honey & Fruit Preserves  
Smoked & Cured Salmon & Garnishes

Local & Domestic Cheese & Berry Display  
Harvest Charcuterie & Pate Display  
Selection of Cured & Uncured Meats

## SALAD & SOUP STATION

Stella's Creamy Caesar Salad - *romaine, house-made croutons, pecorino romano*

Israeli Couscous Salad - *arugula, roasted root veggies, apricots, mint, cranberries, asian pears, feta cheese, citrus vinaigrette*

Fall Harvest Salad - *mixed greens, brussels sprouts, cherries, roasted butternut squash, candied pecans, goat cheese, maple dijon vinaigrette*

Oven-Roasted Butternut Squash  
& White Chocolate Soup

Italian Sausage & Shrimp Gumbo

## CARVING STATION

Oven-Roasted Turkey - *house-made pan gravy, orange cranberry chutney*

Herb Crusted Smoked Prime Rib - *au jus, tigger sauce*

## MAINS

Grandma's Roasted Garlic Mashed Potatoes

Bourbon Sweet Potato Casserole

Homestyle Sourdough Bread Stuffing

Traditional Green Bean Casserole

Roasted Brussels Sprouts - *cherries, almonds, fresh herbs, balsamic glaze*

Braised Beef Short Ribs - *root beer demi*

Lobster Ravioli - *apple walnut salsa*

## DESSERT STATION

Classic Pumpkin Pie, Apple Pie, Pecan Pie, Cherry Pie, Carrot Cake, Chocolate Flourless Cake, Cupcakes, Assorted Cheesecakes

\*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.

