

# 2016 Thanksgiving Feast

includes appetizers, salad, sides and deserts which are served "Family Style" for all to enjoy

## Appetizers

"Family Style" For The Table

**Cheesy Ricotta Potato Fritter** - *garlic thyme aioli dip*

**Mini Crispy Crab Cake** - *chive lemon ginger aioli drizzle*

**Crispy Eggplant Stack** - *fresh mozzarella / tomatoes / arugula / aged balsamic*

**Shaved Brussels Cesar Salad**

*Shaved brussels sprouts / chopped romaine / currants / spiced pumpkin seeds  
parmesan reggiano cheese / toasted rye croutons / house Cesar dressing*

## Main Entree

Choose One For Each Guest

**Citrus Brined Turkey**

*turkey breast & chopped dark meat / mashed potato / giblet gravy / cranberry sauce*

**Herb Encrusted Grilled Hanger Steak**

*Chimichurri drizzle / roasted potatoes*

**Pan Seared Truffle Salmon**

*roasted cherry tomato / red pepper coulis sauce / roasted potatoes*

**Double Cut Pork Chop**

*grilled bone-in chop / apple raisin mostarda sauce / garlic mashed potato*

**Farmhouse Vegetable Pasta**

*wheat penne / spinach / mushrooms / sun dried tomatoes / pine nuts / goat cheese cream sauce*

## Sides For The Table

*Candied yams with pecans & marshmallow*

*Sweet corn stir fry with bok choy and rainbow swiss chard*

*Brioche corn bread stuffing— herbs / mushrooms / celery / onion / carrots*

## Sweet Feast Dessert Platter

"Family Style Trio" For The Table

*Pumpkin Mouse Roulade / Caramel Apple Cheese Cake / Chocolate Pecan Bourbon Tart*

Adults \$49.95 per person | Children 3-12 \$19.95 per child

All charges are subject to 6% state sales tax & 20% service charge for parties over 6 guests.