

Thanksgiving Dinner

Thursday, November 26th

Please choose one selection from each category

Starters

Chestnut Bisque (MWG)

Served with Crisp Prosciutto on the side

Waldorf Salad (MWG/DF)

Apple, Pomegranate, Candied Walnut, Creamy Citrus Vinaigrette

.....

Main

Traditional Roasted Turkey (circle Light or Dark Meat)

served with Orange Cranberry Sauce, Sage & Leek Cornbread Stuffing, Applewood Bacon Collard Greens, Braised Carrots, Mashed Potato with Crème Fraiche & Chives

Gluten and Dairy Free Roasted Turkey Dinner (MWG/DF)

(circle Light or Dark Meat)

served with Orange Cranberry Sauce, Braised Carrots, Applewood Bacon Collard Greens, Wild Rice & Pecans

Classic Honey Bourbon Glazed Ham Dinner

served with Crispy Shallot Green Bean, Braised Carrots, Corn Pudding

Vegetarian Thanksgiving Dinner

*Swiss chard, Wild Rice & Pecan Stuffed Winter Squash
served with Green Beans with Crispy Shallots and Corn Pudding*

Halibut with Citrus Herb Butter & Fresh Cranberry Salsa (MWG)

served with Green Beans with Crispy Shallots, Braised Carrots, Wild Rice & Pecan

Beef Short Ribs with Morel Sauce (MWG only without Morel Sauce)

served with Crispy Shallot Green Bean, Braised carrots, Mashed Potato with Crème Fraiche & Chives

Dessert

Apple Pie || Pumpkin Pie || Pecan Pie

NSA Apple Cinnamon Crisp

Chocolate Mousse Cake (MWG)

Fresh Grapes (MWG/DF)

