



Thanksgiving Dinner Menu 2019

*Field Greens with our Signature Dressings
Traditional Caesar Salad
Chefs Selection of Four Composed Salads*

*Raw Vegetable Crudités with Herbed Crème Dip
Chefs Antipasti Display
European Charcuterie Platter*

*Import & Domestic Cheese Board with Crackers
Fresh Sliced Seasonal Fruit & Berries
Selection of Smoked and Cured Fish
Shellfish Display featuring Crab Legs, Poached Shrimp, and Shellfish*

*Carved Prime Rib of Beef
Yorkshire pudding and Pan au Jus*

*Roast Pork Tenderloin with Caramelized Apples and Parsnip Puree
Herb Roast Turkey with Cranberry Compote (GF)
Traditional Stuffing and Pan Gravy
Cranberry Maple Crème Salmon (GF)
Leg of Lamb with Pomegranate and Currant Reduction (GF)
Cheese Ravioli with Butternut Squash Crème (V)
Whipped Potato
Sweet Potato Pie
Selection of Roasted Vegetables*

*Bakers Selection of Fresh Artisan Rolls and Breads
Our Pastry Chefs Assortment of Homemade Cakes, Flans, Mousses, Custards, Pies, Warm
Bread Pudding, Tartlets, Individual & Celiac Friendly Desserts*

*100% Arabica Regular & Decaffeinated Coffee
Mighty Leaf Artisan Herbal Teas*