

**Thanksgiving Dinner Menu 2022**

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

Cocktail Shrimp

Carved Striploin

Yorkshire Pudding and Pan au Jus

Pork Tenderloin with Caramelized Apples

Herb Roast Turkey with Cranberry Compote (GF)

Traditional Stuffing and Pan Gravy

Maple Crème Salmon (GF)

Leg of Lamb with Pomegranate and Currant Reduction (GF)

Cheese Ravioli with Butternut Squash Crème (V)

Whipped Potato

Selection of Seasonal Vegetables

Bakers Selection of Fresh Artisan Rolls and Breads

Our Pastry Chefs Assortment of Homemade Cakes, Flans, Mousses, Custards, Pies, Tartlets, Individual & Celiac Friendly Desserts

100% Arabica Regular & Decaffeinated Coffee

Mighty Leaf Artisan Herbal Teas

$42