



## ***Thanksgiving Day Feast***

***Thursday, November 26th***

*\$45-Adult*

*\$15-Children under 12*

*Free Children under 5*

*3:00PM-8:00PM*

### ***Soups and Salads***

*\*Roasted Acorn Squash Soup with Maple Syrup Cream\* Cucumbers in Champagne Vinaigrette\* Deviled Eggs\* Marinated Grilled Vegetables with Port Wine Reduction\* Local Cheese Board with Fall Fruit Compotes\* Cauliflower and Broccoli Salad with Apple Wood Smoked Bacon and Black Rind Cheddar Cheese\* Pear and Arugula Salad with Maytag Blue Cheese, Shaved Red Onions, Candied Walnuts and Balsamic Vinaigrette\* Chopped Iceberg and Romaine with Cucumbers, Cherry Tomatoes and Assorted Dressing\* Warm Yeast Rolls\**

### ***Raw Bar***

*\*Chilled Oysters on the Half Shell with Sauce Mignonette\* Poached Shrimp with Horseradish Chili Sauce\**

### ***Holiday Selections***

*\*Carved Prime Rib of Beef with Au Jus and Yorkshire Pudding\* Carved Smithfield Ham with Roasted Late Pepper-Pineapple Chutney\* Sliced Tom Turkey with Cornbread Dressing and Giblet Gravy\* Pecan Crusted Duck Leg Confit with Apricot Wild Rice and Braised Mustard Greens\* Crab Stuffed Trout with Stone Ground Grits\* Whipped Yukon Gold Potatoes\* Candied Yams\* Green Bean Casserole\* Seared Corn and Lima Bean Succotash\* Roasted Root Vegetables\* Cranberry Relish\**

### ***Desserts***

*\*Fresh Holiday Pies\* Persimmon Pudding\* Pumpkin Spice Cheese Cake\* Warm White Chocolate Bread Pudding\* Chocolate Mousse\* Hand Crafted Mini Sweets and Pastries\* Chocolate Fondue Fountain\**