

Thanksgiving

DINNER MENU

SALADS

*House Smoked Salmon Gravlax, Capers, Red Onions, Cream Cheese, Cornichons, Grain Crackers
Poached Shrimp Louie Salad, Thousand Island Dressing*

*House Pickled Vegetables, Beets, Cauliflower, Banana Pepper, Mushrooms, Carrots, Green Beans
Traditional Deviled Eggs, Pickle Relish, Mayonnaise, Mustard*

*Mixed Greens & Tart Apple Salad, Field Greens, Goat Cheese, Spiced Pepitas, Sherry Vinaigrette
Sautéed Seasonal Vegetables, Assorted Peppers, Mushrooms, Red Onions & Zucchini*

Quinoa Salad, Dried Cherries, Apricots, Toasted Almonds, Lemon Vinaigrette

Cranberry Gelée, Orange, Pineapple, Celery, Orange, Pecans (Hellen Corbitt Cookbook 1957)



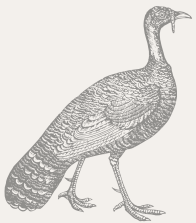
M E A T S

*Citrus Brined Roasted Turkey
Maple Spiced Glazed Ham,
Grilled Fresh Pineapple
Smoked New York Strip Roast,
Horseradish Cream Sauce*



S I D E S

*Turkey Stock Giblet Gravy, Turkey Stock, Cream, Herbs
Yukon Gold Mashed Potatoes, Roasted Garlic, Herbs, Butter, Sour Cream
Traditional Sourdough Bread Dressing, Fresh Herbs, Mirepoix Vegetables, Vegetable Stock
Brown Sugar Orange Glazed Sweet Potatoes, Toasted Pecans
Creamy White Cheddar Cheese Grits, Roasted Poblano, Tomato, Corn
Fresh Green Bean Casserole, Wild Mushroom Cream Sauce, Tobacco Onion Strings
Fresh Cranberry Chutney*





S W E E T S

Traditional Pecan Pie Bars

Key Lime Tarts

Pumpkin Cheese Cake

Mini Pecan Pralines

Mexican Wedding Cookies

Texas Chocolate Sheet Cake

Assorted Chocolate Truffles

R E S E R V A T I O N S R E Q U I R E D

\$95 Adults / \$35 Children Age 11 and under

20% Special event gratuity automatically added

Beverages not included; Alcohol not included; Tax not included

Menu is subject to change without notice

