

Thanksgiving

STARTERS

(Choice of one per guest)

Lamb Chop Fondue

Two lamb chops grilled to your preference and served with Truffle Tremor goat cheese fondue.

Pig Wing

Fried to a crispy golden brown and served with spicy ranch sauce.

SALADS & SOUP

(Choice of one per guest)

Iceberg Wedge **Caesar Salad** **Spinach Salad**
Butternut Squash Soup

Garnished with wildflower honey cream and candied jalepeno.

ENTREES

(Choice of one per guest)

Turducken

12oz portion of turducken, turkey breast stuffed with duck and chicken breast, served with a prosciutto and fennel cornbread stuffing with homemade cranberry sauce.

Traditional Turkey

12oz portion of turkey breast served with American speck ham and fennel cornbread stuffing with homemade cranberry sauce.

8 oz Delmonico Steak

10 oz Prime Rib

8 oz Filet

Alantic Salmon

Sea Bass

SIDES

(Choice of one per guest)

Yukon Gold Mashed Potatoes **Corn Bread Stuffing**
Maple Mashed Sweet Potatoes **Sauteed Green Beans**
Creamed Corn **Scalloped Cheese Potatoes**
Creamed Spinach **Steamed Broccoli**

DESSERT

(Additional \$4.99)

Sweet Potato Pie

With a Marshmallow topping

Pumpkin Cheesecake

Garnished with a maple whipped cream

Flourless Chocolate Cake

Served with crème anglaise and raspberries

Butter Cake

Topped with vanilla ice cream and chocolate sauce