



# THANKSGIVING DINNER

*Thursday, November 23, 2017*

*Noon to 3pm*

## VEGETABLE CRUDITÉ

RADISHES, PICKLES AND OLIVES

## APPLE, WATERCRESS AND PECAN SALAD

HONEY – MAYONNAISE GLAZE

## WHOLE ROASTED TURKEY FOR THE TABLE

PAN GRAVY AND CRANBERRY RELISH

## BUTTERMILK MASHED POTATOES

## ROASTED SWEET POTATO MASH

MELTED MARSHMALLOWS

## SAGE STUFFING

## CHEF'S MOM'S STUFFING

GRAPES, CELERY, WALNUTS AND FRESH THYME

## SLOW COOKED GREEN BEANS

## MAPLE GLAZED CARROTS

## APPLE AND PUMPKIN PIES

ICE CREAM OR WHIPPED CREAM

## Served Family Style ~

please bring your own carving utensils if you wish to carve your own turkey. Otherwise, Chef Randy will be happy to carve tableside for you.

Adults \$28++ per Person

Children under 12 years of age -

\$15 ++ per Child

Children under 3 years of age -

no charge

*All Leftovers packaged to take home  
with a loaf of fresh baked bread  
and a jar of mayonnaise*

RESERVATIONS PLEASE, BY FRIDAY, NOVEMBER 17TH  
*THERE WILL BE NO ALA CARTE DINING ON THANKSGIVING*