



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