



Thanksgiving Dinner 2019

Smoked Butternut Squash Bisque

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Choice of:

Deep Fried Free Range Turkey

With Pan Gravy

Orange Cranberry Sauce

Oven Roasted & Garlic Rubbed Prime Rib

Au Jus ~ Horseradish Cream

Mushroom Shepherds Pie

Duxelles of Wild Woodland Mushrooms, Onion and Carrots

Crowned with Yukon Gold Mashed Potatoes

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Cornbread Dressing with Toasted Walnuts and Chestnuts

(Or Gluten Free Herb Stuffing with Toasted Walnuts and Chestnuts)

Young Carrots with Honey Tarragon Glaze

Old Fashioned Yukon Gold Mashers

Green Beans with Tobacco Onions

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Apple Tart with Maple Bourbon Pecan Praline Ice Cream

New York Style Cheesecake with Berry Sauce

Chocolate Pecan Pie

\$50 per person

\$25 for children 12 and under