

Thanksgiving Dinner 2020

Smoked Butternut Squash Bisque

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Baby Romaine Caesar Salad

Choice of:

Herb Dusted Free Range Turkey
With Pan Gravy
Fresh Cranberry Orange Sauce

Oven Roasted & Garlic Rubbed Prime Rib

Au Jus ~ Horseradish Cream

Autumn Vegetable Pot Pie

With Smoked Wild Mushrooms, Asparagus, Cippolini Onions, Sweet Potato and Squash Baked with a Flaky Crust

Cornbread Dressing with Toasted Pecans and Chestnuts
Young Carrots and Brussels Sprouts with Honey Tarragon Glaze
Old Fashioned Yukon Gold Mashers
Green Beans with Tobacco Onions

Warm Bread and Spiced Apple Pudding with Butterscotch Drizzle New York Style Cheesecake with Wild Berry Port Sauce Chocolate Bourbon Pecan Pie

> \$65 per person \$30 for children 12 and under