

# THANKSGIVING BUFFET

## Farmers Market

### **ROASTED BUTTERNUT SQUASH SOUP**

*Bourbon creme chantilly, toasted pumpkin seeds*

### **LOCAL FIELD GREEN SALAD**

*Smoked bleu cheese, candied walnuts & cranberry vinaigrette*

### **BURRATA CHEESE**

*Tomato jam, toasted country bread*

## Carving Station

### **HERB ROASTED TURKEY & GRAVY**

### **PRIME RIB & AJUS**

## Kitchen Pantry

### **YUKON GOLD MASHED POTATOES**

### **WHITE CHEDDAR SCALLOPED POTATOES**

### **CORN BREAD STUFFING**

### **SEASONAL LOCAL FARM VEGETABLES**

### **GREEN BEAN CASSAROLE**

### **HOUSE MADE ORANGE CRANBERRY SAUCE**

### **ROASTED CANDIED SWEET POTATOES WITH MARSHMALLOWS**

### **TRUFFLE MAC & CHEESE**

### **ROASTED BRUSSELS SPROUTS & BACON**

### **CINDERELLA PUMPKIN RISOTTO, WILD ARUGULA & PECAN BRITTLE**

## Dessert Station

### **PUMPKIN PIE**

### **APPLE PIE**

### **PECAN PIE**

### **WARM BREAD PUDDING**

**THIS MENU IS PRICED AT \$48.00 PER ADULT AND \$20.00 FOR KIDS 12 AND UNDER.  
HAPPY THANKSGIVING!! & RESERVATIONS REQUIRED & OPEN 2PM-7PM**