

— Thanksgiving Day Menu —

APPETIZERS

Homemade Roasted Butternut Squash Soup

Mesclun Green Salad

Grape tomatoes, cucumbers, shaved carrot & homemade vinaigrette

Baby Kale, Beet & Goat Cheese Salad

Fresh roasted beets, goat cheese crumble, candied walnuts, balsamic vinegar & EVOO

ENTREES

Roasted Turkey

Mashed potato, roasted sweet potato, bacon Dijon Brussels sprouts, caramelized carrots, classic pan gravy with homemade cranberry sauce & stuffing

Pan Seared Salmon Filet

Roasted fingerling potatoes, sautéed spinach, steamed broccoli & white wine pan sauce

Char Broiled New York Steak Strip

14oz center cut certified Black Angus Beef with sautéed spinach, mashed potato & peppercorn sauce

Honey Glazed Baked Virginia Ham

Roasted fingerling potatoes, bacon Dijon Brussels sprouts, steamed broccoli & stuffing with a roasted parsley cream sauce

DESSERTS

Pumpkin Pie

Warm Apple Crumble

Salted Caramel Cheesecake

\$36 per person

