

# THE THANKSGIVING MENU

# **Something to Share**

Basket of Freshly-Baked Bread with Honey Butter, Pumpkin Butter and Cranberry Relish

#### **First Course**

Choice of: Roasted Butternut-Acorn Squash Soup with Crème Fraiche and Roasted Pumpkin Seeds

or Field Green Salad with Blue Cheese, Roasted Golden Beets, White Beans, Candied Pecans and Champagne-Pomegranate Vinaigrette

## Main

Choice of: Roasted Honeysuckle Turkey with Traditional Gravy or Baked Virginia Ham with Black-Eyed Pea Gravy

## Sides

Please Choose Three:

Double Whipped Red Bliss Potatoes Mashed Sweet Potatoes with Bourbon-Caramel Butter Green Bean Casserole with Roasted Garlic-Mushroom Crust Broccoli-Rice-Cheddar Casserole Sautéed Maryland Kale with Green Cabbage and Rosemary

#### Sautéed Green Beans with Lemon Zest

All orders accompanied with Roasted Chestnut-Cornbread Dressing

### Dessert

#### Choice of:

Pumpkin Pie with Spiced Whipped Cream Pecan Pie with Homemade Vanilla Ice Cream Apple Galette with Caramel Sauce and Homemade Vanilla Ice Cream Bread Pudding with Whiskey Sauce

> \$35.00 per adult, \$20.00 for children 12 and under beverages, tax and gratuity not included