



## **Thanksgiving**

November 2018

### **Served from Our Chef's**

Slow Roasted Turkey with Gravy & Cranberry Relish  
Virginia Surry Ham with Mustards & Chutneys  
Prime Rib with Horseradish Cream & Red Wine Au Jus  
Ginger Pumpkin Soup, Parmesan Basil Croutons

### **Cold Selection**

Mixed Green Salad with Garden Vegetables  
Rainbow Potato & Cauliflower Salad  
Antipasto Salad with Cured Italian Meats, Fresh Mozzarella & Basil  
Seasonal Fruit Display  
Fall Harvest Vegetable & Mixed Grain Salad  
Cider Brined Shrimp Salad, Arugula, Pecans & Mustard Vinaigrette

### **Hot Selection**

Seared Atlantic Salmon, Melted Leek Fondue, Toasted Pepitas  
Rosemary & Preserved Lemon Roasted Chicken, Dried Fig Chicken Gravy  
Brown Butter Mashed Potatoes, Fresh Chives  
Traditional Sage Stuffing  
Roasted Baby Vegetables, Haricot Verts, Braised Fennel  
Sweet Potato Casserole with Gingerbread & Marshmallow Crust

### **Dessert**

Pumpkin Pie, White Chocolate Cherry Cheese Cake,  
Apple Tart Tartin, Fruit Flan, Creme Caramel, Truffle Tarts,  
Mini Meyers Lemon Pie, Baked Pear & Cranberry Pudding  
Eclairs, Pecan Pie, Peaches & Cream Slice, Gianduja Mousse Cake