

Thanksgiving Menu

November 2019

ARTISANAL CHEESES

Selected Local & Imported Artisanal Cheeses

FRESH FRUIT

Fresh Selected Local & Imported Fruits & Berries

SPREADS, DRIED FRUITS & NUTS

Variety of Chutney's, Preserves & Compound Butter Spreads
with Baguettes & Crackers

JARDINIÈRE & ANTIPASTI

Fresh Local Vegetables in a Variety of
Pickled Vinegars & Marinades

HOT DIP STATION

Creamy Crabmeat, Spinach & Artichoke, Chorizo & White Cheddar
with Crostini's & Pita Chips

SALADS

Wild Rice Salad, Pecans, Goat Cheese, Dried Cherries in
Blood Orange Vinaigrette

Quinoa Salad with Roasted Butternut Squash, Dates & Sage

Mixed Greens, Cucumbers, Carrots, Grape Tomatoes, Bermuda Onions, Feta Cheese,
Croutons, Dried Cranberries, Pumpkin Seeds & Persimmon Vinaigrette (Ranch on request)

Roasted Cauliflower Salad with Herb Sainte, Soaked Golden Raisins &
Toasted Pine Nuts in Cilantro Oil

Beet Salad with Toasted Walnuts, Bleu Cheese & Citrus Vinaigrette

Heart of Palm Salad & Boiled Eggs with Truffle Oil in Myer Lemon Vinaigrette
Israeli Cous Cous Salad with Roasted Red Bell Peppers, Cucumbers,
Tomatoes & Halloumi Cheese in Basil Vinaigrette

SOUP

Roasted Kobocho Squash & Ginger with Toasted Pumpkin Seeds & Cinnamon Crème Fraiche

ARTISANAL CHARCUTERIE

Selected Local & Imported Artisanal Dried & Cured Meats



CARVING STATION

Roasted Turkey & Giblet Gravy with Orange Cranberry Compote

Pomegranate Molasses Glazed Ham with Homemade Variety Mustards
Tart Cherry Mustard, Green Peppercorn Mustard, Truffle Mustard & Caraway Pilsner Mustard

Fennel Seed Crusted Prime Rib with Horsey Cream & Syrah Jus

MAINS

Brined Chicken with Pear Dressing in Vermouth Cream Roasted Root

Vegetables of Carrots, Beets, Parsnips & Turnips

Chesapeake Oyster Dressing

Sour Cream Mashed Potatoes

Orange & Clove Sweet Potato Casserole with Harvest Streusel Crunch

Salmon with Juniper Berry & Lavender Honey Butter

Creamy Green Bean Casserole with Mushroom Medley & Crispy Shoestring Onions

Sage Traditional Stuffing

DESSERTS

Chef Uwe's Selection of Seasonal Holiday Desserts

\$60 / Resort Guest

\$48 / Member

\$23 / Children 5-12

Children Under 5 – No Charge

Call 888.334.4856 to make your reservation.

