



THANKSGIVING DAY

Thursday, November 23rd, 2017

150 miles radius Lettuces, Salads & Chowder

Variety of lettuces, watermelon radish and Feta cheese
dried cranberries, green onions, candied pecans

Hearts of romaine, brioche croutons, grated pecorino cheese
Traditional Caesar dressing

Array of beetroots salad
Lacónico olive oil rosemary infusion and flor du sail

Roasted chicken breast, wild rice, red grapes, sliced almonds salad

Red quinoa & arugula salad,
Tomatoes, scallions, frisse parsley, garbanzos, dried apricots

Cannellini beans, kale and cilantro salad, crumbled goat cheese
Meyer lemon & olive oil vinaigrette

Dungeness crab Chowder

From the Sea

Local Oysters,
Rope grown black mussels and clams
Chilled fennel poached calamari rings
Pulpo en escabeche
Seafood ceviche

Horseradish sauce, mignonette, cocktail sauce, Tabasco, lemons

The carvery to your table

Turkey breast & Dark meat
Gravy, sage stuffing, whipped mash potatoes
Green beans, baby carrots and butternut squash
Cranberry-orange jam

Cheese & charcuterie bar and Fruits

Local and international cheeses
Marmalade, honey, variety of nuts, grapes
Cured and Air Dried Specialty Meats
House pickled vegetables and mustards
Assorted crackers and focaccia bread

Fresh fruit cuts, melons and berries
Baskets of whole fruits

Children's favorites

Breaded chicken tenders with ranch and honey mustard
Mini beef sliders, Pommes frites
Macaroni & cheese
Buttered noodles
Steamed vegetables

Patisserie

Virginia Bourbon Chocolate Pecan Pie
Pumpkin Tarts, Muscadines, Mini Apple Pies
Cranberry Flan, Peanut Butter Chocolate Torte
Oatmeal Raisin Whoopie Pies
Mulled Wine Verinnes