

Thanksgiving 2007

Appetizers

Crab, Shrimp, and Chive Salad
Water Crackers, baby romaine

Hearty Southwestern Corn Chowder (vegetarian)

Spiced Pumpkin Bisque (vegetarian)

Roasted Veal and Spinach Cannelloni
Marsala jus

Salad

Fall Greens dressed with roasted chestnut, shallot, balsamic vinaigrette and topped with crispy fall corn

Entrees

Entrees served with chef's choice of seasonal vegetables

Traditional Roasted Turkey Breast

With traditional bread stuffing, buttered Yukon gold potatoes, and rich pan gravy

Prime Rib of Beef

Served with red wine au jus and buttered Yukon gold potatoes

Artichoke and Mascarpone Agnolotti (vegetarian)

Half moon shaped ravioli made with spinach pasta and tossed with basil compound butter, roasted butternut squash, and drizzled with truffle oil

Roasted Rainbow Trout Filet

Caramelized onions and harvest wild mushrooms in a sherry cream; thyme rice orzo pilaf

Our Famous Coffee and Apple Brined Pork Tenderloin

Maple Apple Sauce and buttered Yukon Potatoes

Desserts

Individual Pumpkin Cream Pie

Baked in a graham cracker shell and served with a mound of whipped cream

Double Up on Apple

Apple Currant Sour Cream Streusel Pie paired with Dutch Apple Ice Cream

Ginger Bread Spiced Dream Cake

Clove and nutmeg Bavarian cream

\$47.95 adults and \$18.95 children 12 and under. Price does not include gratuity or sales tax.