



Thanksgiving Menu

11:30am-9pm

\$69 per person

\$25 ages 6-12, Free for children 5 and under

1st Course

TURKEY CONSOMMÉ

Shaved Roots, Micro Mirepoix

HEIRLOOM SQUASH BISQUE

Local Apple Compote, Crème Fraîche

2nd Course

BEET AND APPLE SALAD

Golden Beets, Roasted WNC Apples, Holly Grove Goat's Cheese,
Dried Cranberry, Pumpkin Seed, Sweet Cider Vinaigrette

BABY KALE SALAD

Roasted Pears, Candied Bacon, Sweet & Salty Pecans,
Buttermilk Ricotta, Honeyed White Balsamic Vinaigrette

HOUSE-MADE COUNTRY PÂTÉ

Cured Olives, Cornichons, Lusty Monk Mustard, Frisée, Baguette

LUMP CRAB CAKE

Celery Root Remoulade, Petite Greens, Chive Oil

BAKED BLUE POINT OYSTERS

Spinach, Bacon, Garlic Butter, Lobster Fritter, Local Greens

3rd Course

ROAST HERITAGE TURKEY

Apple Cornbread Stuffing, Whipped Potatoes, Collard Greens,
Orange Cranberry Relish, Turkey Gravy

GRILLED VENISON

Candied Yam Purée, Bacon Fat Brussels Sprouts,
Crispy Parsnip, Wild Berry Gastrique

SEARED SCALLOPS

Local Squash Maque Choux, Red Swiss Chard,
Cranberry Chutney

BLACK GROUPER

Grilled Asparagus, Herbed Fingerling Potatoes
Lump Crab Hollandaise

ROSEMARY RUBBED LAMB CHOPS

Broccolini, Fingerling Potato, Red Wine Jus, Mint Pistou

4th Course

PUMPKIN CHEESECAKE

Vanilla Whipped Cream, Candied Pecans

CRANBERRY WHITE CHOCOLATE POT AU CRÈME

Cookie Tuile, Pear Compote

WNC APPLE STRUDEL

Vanilla Ice Cream, Spiced Caramel

CHOCOLATE BOURBON PECAN PIE

Vanilla Whipped Cream