



## **Thanksgiving Day Dinner Menu**

### **Appetizers**

***Mushroom & Pea Risotto***

*Apple Cider Emulsion*

***Duck Rillettes***

*Pomegranate Gelee, Onions, Golden Raisins & Tomato Chutney*

*Micro Greens, Brioche*

***Baked Brie and Pistachios***

*Vanilla Pear Purée*

***Dill Marinated Salmon Gravlax***

*Sunchoke Relish, Cucumber Rata*

### **Soup / Salad**

***Sunchoke Truffle Soup***

*Parmesan Potato Salad*

***Organic Mesclun, Dried Cranberries, Pumpkin Seeds, Pecans***

*Amish Gorgonzola, Pears & Balsamic Vinaigrette*

### **Entrées**

***Roasted Turkey Breast and Stuffed Leg***

*Traditional French Green Beans, Mashed Potatoes*

*Marinated Cranberries, Pan Gravy*

***Pan Seared Filet Mignon***

*Crushed Yukon Potatoes, Baby Carrots, Broccoli, Cauliflower*

*Dijon Brandy Sauce*

***Pan Seared Market Fish***

*Butternut Squash Puree, Roasted Pineapple, Spinach, Pearl Onions*

*Smoked Almonds, Vanilla Fumet Blanc*

***Sweet Spices Duroc Pork Chop***

*Black Bean Puree, Turnips, Bacon, Chestnuts, Brussels Sprouts*

*Sherry Pork Sauce*

### **Desserts**

***Pumpkin Pie with Jack Daniel Chantilly Cream***

***Warm Chocolate Cake with Banana Hazelnut Gelato***

***Apple-Cranberry Crumble with Black Walnut Ice Cream***

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***~Three Course Menu ~***

*Appetizer or Soup or Salad, Entrée & Dessert \$55*

***~ Four Course Menu ~***

*Appetizer, Soup or Salad, Entrée & Dessert \$65*

***Children's Three Course Menu (3-10 yr) ~ \$30***

***Thursday, November 22, 2012***

***Serving 12:00-6:00 PM    Reservations @ 708-839-8000***

