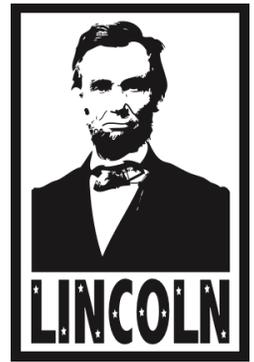


# THANKSGIVING

SERVING 2PM UNTIL 8PM

LARGE GROUPS WELCOMED

FOOD FOR THE PEOPLE BY THE PEOPLE  
WELCOMING ALL THIS THANKSGIVING 2012



*Celebrate this great family holiday with beautifully dressed stations of our finest farm-to-table dishes reflecting culinary integrity, craftsmanship and commitment*

## À LA CARTE COURSE (choice of one)

**Butternut Squash** ~ ricotta hazelnut doughnuts

**Waldorf Salad** ~ smoked walnuts, blissed apples, Irwin greens, shallot cranberry vinaigrette, goat cheese foam

**Warm Spinach Salad** ~ roasted mushrooms, oven dried tomato, lemon thyme bacon, fire fly brie croutons, mustard vinaigrette

**Roasted Beet Salad** ~ goat cheese fondue, charred onions, arugula, blood orange vinaigrette

## HAND CARVED TABLESIDE

**Slow Roasted Pennsylvania Natural Turkey**

**Herb Crusted Meyer Natural Angus Prime Rib of Beef**

**Local Apple Cider Glazed Wild Salmon**

**Gravy** ~ Giblet, Country Style, Chorizo

## SIDES

**LINCOLN Macaroni & Cheese**

**Brioche Herb Stuffing**

**Roasted Parsnip & Butternut Gratin**

**Mashed Potatoes**

**Charred Brussels Sprouts with Pecans & Cranberries**

**Swiss Chard & Pears**

**Local Cider Glazed Green Beans topped with Crispy Onions**

**S'more Sweet Potatoes**

**Maple Glazed Carrots**

## À LA CARTE DESSERTS (choice of one)

**Pumpkin Crème Brûlée** ~ pumpkin spice

**Local Apple Pie** ~ cheddar cheese crust, vanilla ice cream

**Chocolate Poached Pear** ~ white wine mascarpone

**Chocolate Pecan Pie Tartlet** ~ butter pecan ice cream

**\$58 PER PERSON & \$21 FOR CHILDREN 12 AND UNDER**