

THANKSGIVING 2017

# DINNER

THURSDAY, NOVEMBER 23, 2017  
THE HISTORIC THAYER HOTEL AT WEST POINT

## SALADS

WILD RICE, CRANBERRIES, SMOKED TURKEY AND BALSAMIC SOY DRESSING  
RAW BAR OF BOILED SHRIMP, CLAMS AND CRAB FINGERS WITH COCKTAIL SAUCE  
LITTLE GEM LETTUCE, LOCAL ROASTED ROOT VEGETABLES AND  
APPLE CIDER VINAIGRETTE  
GARLICKY BRUSSELS SPROUT SALAD WITH TOASTED PUMPKIN SEEDS,  
GRANNY SMITH APPLES AND CRUMBLED BLUE CHEESE

## SIDES

CARAMELIZED ONION & SAGE SAUSAGE CORNBREAD STUFFING  
SWEET POTATOES WITH ANCHO CHILE MAPLE GLAZE  
CREAMED LACINATO KALE WITH GRUYERE CHEESE  
YUKON GOLD MASHED POTATOES  
HONEY GLAZED ROASTED BABY CARROTS  
SAUTEED GREEN BEANS, SHALLOTS AND GARLIC

## MAINS

HAND CARVED ROASTED TURKEY, PAN GRAVY AND CRANBERRY SAUCE  
SLOW ROASTED PRIME RIB OF BEEF, HORSERADISH CREAM SAUCE AND AU JUS  
SMOKED BONE IN HAM, APPLE CIDER MUSTARD SAUCE  
ROASTED HALIBUT, BROWN BUTTER PUMPKIN EMULSION

## DESSERTS

PUMPKIN PIE, APPLE PIE, CHERRY PIE, PUMPKIN CHEESE CAKE  
& ASSORTED PETIT FOUPS

TO MAKE A RESERVATION:  
MACARTHUR'S RIVERVIEW RESTAURANT  
845-446-4731, EXT. 3