

The
MILL ROOM
BOAR'S HEAD RESORT

Thanksgiving Prix Fix

COURSE ONE

Choice Of:

White Winter Salad

Parsnip, Fennel, Endive, Pear And Aged Goat Cheese with Rice Wine Vinaigrette

Virginia Clam And Smoked Bacon Chowder

With Hose Made Soda Crackers

Southern Wedge Salad

With Pickled Onions, Corn Bread Croutons, Cucumbers, Hardboiled Egg and Green Goddess Dressing

Fried Green Tomatoes

In Curry With Aerated Yogurt and Coriander Leaves

Confit Of Duck Leg

Creamed Leeks, Roasted Wild Mushrooms and Cumquat Jam

Japanese Pumpkin Ravioli

Braised Veal Shank, Sage and Smoked Pecorino Cheese

COURSE TWO

Choice Of:

Hickory Smoked Tom Turkey

Oyster Sage Stuffing, Golden Smashed Potatoes and Gravy With Cranberry Sauce

Grilled Pork Chop

Corn Pudding, Warm Potato Salad and Spinach

Half Roasted Amish Chicken

Roasted Baby Heirloom Carrots, Curried Potatoes

Glazed Wild Salmon

Ginger Creamed Corn, Grilled Scallions and Black Garlic Rice

Grilled Ribeye

Fried Brussel Sprouts, Roasted Baby Sweet Potato and Red Onion Jam.

Cauliflower & Trumpet Mushroom Risotto

Grana Padano Cheese, Fresh Pressed Olive Oil and Onion Grass

DESSERT

Choice Of:

Pumpkin Pie

Maple, Pecan and Sweet Potato Tart

Chocolate-Croissant Bread Pudding with Banana Ice Cream

Raspberry Crème Brûlée Doughnut

French Apple Crostata with Whiskey Caramel

Chocolate Raspberry Espresso Mint Tart