

*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 Bruleè Doughnut

French Apple Crostata with Whiskey Caramel

Chocolate Raspberry Espresso Mint Tart