



Thanksgiving Gobbler Dinner Menu

Wild Mushroom Bisque
porcini crème

Fresh Fruit Display
A selection of the season's finest local and tropical fruits

Waldorf Salad

Garden Salad

Crisp iceberg, mesclun greens, baby spinach
bacon, grape tomatoes, mushrooms, hard boiled eggs, red onion, ranch dressing

Roast Turkey Carving Board
traditional holiday stuffing-giblet gravy

Tenderloin of Beef Wellington Board
baked in puff pastry, mushroom duxelles, creamy horseradish, bearnaise aioli

Grilled Swordfish
imported olives-capers, blood oranges, artichoke, wilted kale

Cheese Tortellini & Shrimp
tomato-vodka sauce

Roast Fall Vegetables -Traditional Green Bean Casserole

Sweet Potato Soufflé -Whipped Yukon Gold Potatoes

Chicken Tender Fritters- French Fries

Pumpkin Cheese Cake-Pecan Pie- Chocolate Cake-Assorted Cookies & Mini Pastries

Coffee, Tea, Soda, Lemonade

\$40++ Adults – Children 6-12 \$20++
5 years and under are free