

Thanksgiving Menu

Thursday, November 26, 2020

Served NOON to 6pm
We will reserve to 50% occupancy only!

FALL STARTERS

Crudités with pimento cheese, watermelon pickles, and zucchini bread

SOUP COURSE

CARROT GINGER SOUP
with homemade Bear Mountain Lodge cracker

SALAD COURSE

Apple Cabbage slaw

ENTREE CHOICES (PLEASE CHOOSE ONE)

HERB ENCRUSTED ROAST THANKSGIVING TURKEY
served with country sausage dressing or rice dressing (gluten free) and BOURBON GRAVY

or

VENISON MEDALLOINS
(served at the first Thanksgiving instead of turkey) in a Port Wine Reduction

or

PORK TENDERLOIN
stuffed with pepper jack cheese, serranos, and pistachios

or

VEGETARIAN
Coconut milk custard baked in an acorn squash topped with roasted pistachios serve with tons of veggies

ALL ENTREES INCLUDE:

APPLE-CRANBERRY SAUCE, COCONUT MILK SWEET POTATOES, HOMEMADE BREAD, AND FIG GLAZED CARROTS

DESSERTS (PLEASE CHOOSE ONE)

PUMPKIN MOUSSE WITH MEMBRILLO WHIPPED CREAM AND CANDIED PISTACHIOS

or

CHOCOLATE ENGLISH TRIFLE
chocolate cake layered with custard, sour cherries, and whipped cream

or

PEAR CAKE
with homemade caramel sauce and Whipped Cream

COFFEE OR TEA

**Cost is \$60.00 PER PERSON
RESERVATION ONLY (CHOOSE ENTRÉE AND DESSERT)**