

Thanksgiving Menu

Thursday November 25, 2021

Served NOON to 6pm

FALL STARTERS

Crudites 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

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

p;(VEGETARIAN)

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 GINGER TART with homemade caramel sauce and Whipped Cream

COFFEE OR TEA

COST IS \$70.00 PER PERSON

RESERVATION ONLY (CHOOSE ENTRÉE AND DESSERT)

