

# Thanksgiving Menu

Thursday November 24, 2022

Served NOON to 6pm

## FALL STARTERS

Crudites with pimento cheese, olives, 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

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

PORK TENDERLOIN served with a fresh cherries and toasted shallot sauce

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 and a Truffle Turkey

OR

CHOCOLATE – CHOCOLATE : chocolate brownie layered with a french chocolate orange mousse, sour cherries, candied orange, Turkey Truffle and whipped cream

OR

CARAMEL APPLE GINGER TART with homemade caramel sauce and Whipped Cream

COFFEE OR TEA

COST IS \$80.00 PER PERSON

**RESERVATION ONLY (CHOOSE ENTRÉE AND DESSERT)**