

Chef Toomey Presents Thanksgiving 2019

Dining Room Seating 4pm-9pm

\$40.00 per person and Children's Menu available \$20 per child

Salad: Organic Mixed Green Salad with Goat Cheese and Dried Cranberries tossed with a Pink Peppercorn and Sweet Aged Garlic Balsamic Vinaigrette

Choice of Entrée:

Traditional Turkey Dinner:

Slow roasted Turkey Breast with Sherry Gravy accompanied by a Grand Marnier Citrus Cranberry Relish.

Wild Mushroom, Mountain Berry, Buffalo Sausage Dressing.

Roasted Garlic Mashed Potatoes, Pan Roasted Winter Brussel Sprouts with Caramelized Onion, Sweet Caribbean Yam, Mango and Coconut Crisp.

Prime Rib Dinner:

Certified Angus Prime Rib with a Green Peppercorn Merlot Au Jus.

Roasted Garlic Mashed Potatoes,

Pan Roasted Winter Brussels Sprouts with Caramelized Onions.

Salmon Dinner: Fresh Grilled Salmon Filet with a Balsamic Soy Reduction served with Roasted Garlic Mashed Potatoes, Pan Roasted Winter Brussels Sprouts with caramelized Onions.

Vegetarian Dinner: Assorted Grilled Vegetables baked in Puff Pastry Dough with Sweet

Potato Puree. **Dessert:** Harvest Fresh Pumpkin Pie

