



**Thanksgiving Dinner  
Sunday October 9, 2011**

**Appetizer**

**Tortilla Chicken Soup**

*With Sour Cream Salsa  
Or*

**Grilled Vegetable Tart**

*With Chevari Cheese, Pinenuts, Arugula  
and Balsamic Reduction  
Or*

**Lollo Rosso**

*With Red Romaine Lettuce, Sundried Tomato,  
Caesar Dressing, Herbed Croutons, Grana Padano Cheese*

**Entrées**

**Roast Honey Glazed Bone In Ham**

*With a Roast Pecan and Bourbon Whiskey Sauce,  
Corn Fritters and Roasted Vegetables  
Or*

**Breaded Filet of Atlantic Salmon**

*With a Roasted Tomato Champagne Butter Sauce,  
Parsnip, Potato Purée and Grilled Corn  
Or*

**Traditional Roast Turkey**

*With Apple, Sausage and Sage Dressing,  
Creamy Whipped Potatoes, Warm Gravy and Cranberry Sauce  
Or*

**Roast Prime Rib**

*Served au jus with Yorkshire Pudding,  
Creamy Whipped Potatoes and Roasted Vegetables*

**Dessert**

**Caramel Pecan Cheesecake**

*With Toffee Sauce  
Or*

**Rustic Apple Galette**

*With Cinnamon Rum Ice Cream  
Or*

**Thanksgiving Pumpkin Pie**

*With Bourbon Whipped Cream*

*\$41.95 per person plus applicable taxes and gratuities*

*Executive Chef, David Scoffield   Dining Room Manager, Jason Ball*