

# Thanksgiving Day Menu

**\$55 per person**

## **Bread Service**

Honey Butter Biscuits, Cranberry-Sage Cornbread Muffins

## **First Course**

Butternut Squash Bisque – maple crème fraiche, pumpkin seed granola

Kale Salad – candied pecans, dried cranberries, red onion, crumbled blue cheese, honey-cider vinaigrette

Turducken Meatballs – parsnip-potato puree, shaved parmesan, madeira turkey gravy, white truffle oil

## **Second Course**

Applewood Smoked Turkey Breast – sage-corn spoonbread, green bean casserole, blood orange-cranberry relish, madeira turkey gravy

Spiral Cut Ham – sweet potato casserole, cider braised collard greens, blood orange-cranberry relish, maple-mustard glaze

Southern Fried Chicken Breast – buttermilk mashed potatoes, tiny green beans, andouille red eye gravy

Shrimp & Grits – red & yellow bell peppers, smoked bacon, mushrooms, scallions, tomatoes, lemon butter sauce, cheddar stone-ground grits

Sesame Crusted Mountain Trout – buttermilk mashed potatoes, asparagus, sweet potato shrimp fritters, red chile syrup

Grilled Wagyu Flank Steak (8oz.) – rosemary roasted potatoes, brussels sprouts with bacon & apples, crumbled blue cheese, red wine jus

## **Dessert**

Pecan Pie – bourbon-vanilla whipped cream

Dark Chocolate Pie – salted caramel

Sour Cream Apple Pie – oatmeal struessel