



Thanksgiving 2016

*Seasonal Medley of Fresh Fruit
Fresh Breakfast Pastries
Yogurt & House-made Granola*

Salads and Soup

*Potato and Leek Soup
Fresh Garden Salad Bar
Roasted Brussel Sprout Salad with Squash and Pomegranate
Roasted Chicken, Purple cabbage and Quinoa Salad*

Entrees

*Warm Buttermilk Biscuits, Country Gravy
Scrambled Eggs
Malted Belgian Waffles, Maple Syrup
Smoke House Bacon & House-made Sausage
Roasted Turkey Breast, Natural Jus
Red Wine Braised Short Ribs with Potatoes, Carrots & Pearl Onions
Grilled Salmon with Mustard Rosemary Glaze, Braised Fennel & Leeks
Ozark Cornbread Stuffing
Mashed Potatoes with Turkey Gravy
Sweet Potatoes with Candied Pumpkin seeds
Bacon and Sage Roasted Fingerling Potatoes
Creamy Butternut Squash & Kale
Cauliflower with Golden Raisins, Capers & Breadcrumbs*

Cooking Station

*Omelets Made to Order
Mustard Apricot Glazed Bone-in Ham
Herb Roasted Turkey*

Desserts

*Pumpkin Pie
Pecan Pie
Apple and Pear Coffee Cake
Maple Bacon Bars
Amethyst Cheesecake*