



thanksgiving plated dinner

SOUP OR SALAD

roasted butternut squash soup with cinnamon
raisin croutons

baby mixed greens, candied pecans, dried craisins,
roasted pumpkin seeds and goat cheese crumbles
with a choice of balsamic vinaigrette or blood
orange vinaigrette

ENTRÉE

sage butter roasted turkey, giblet gravy

jalapeño maple glazed ham

SIDES

red skinned garlic mashed potatoes

sweet potato soufflé

braised green beans and roasted brussels sprouts
with smoked bacon and caramelized onion

andouille sausage, cranberry cornbread dressing

homemade cranberry sauce

SEATING TIMES:

11:00AM

1:00PM

3:00PM

ALL YOU CAN EAT PRICE:

\$47 adult

\$20 child (12 and under)

Reservations are required.

DESSERT

pecan pie

pumpkin pie

warm apple caramel blossom

PLEASE CONTACT THE CONCIERGE TO MAKE RESERVATIONS: **850.916.5355.**

