



Thanksgiving Menu

Adults: \$49.95 children (12 and under) \$20.00

First Course Selections

Butternut Squash Bisque

pippen apples

Braise of Black-Eyed Peas and Greens

que'd tips

Tumble of Mixed Greens with Roasted Mushrooms

dry aged sherry vinaigrette

Entrée Selections

Roasted Caribbean Jerk Spiced Turkey

cornbread stuffing, mashed potatoes, giblet gravy, collard greens, with a cranberry and persimmon compote

Grilled Leg of Lamb

mashed sweet potatoes, grilled asparagus, mint jelly

Southern Pit Style BBQ Ribs or Vegetarian Ribs

grilled corn on the cob, crispy onions, cornbread

Cornmeal Crispy Fried Catfish

sautéed kale, black-eyed pea gravy, garlic-mashed potatoes, cornbread

Asian Spiced Roasted Virginia Duckling

braised romaine lettuce, butter bean, sherry plum sauce

Choice of Dessert

New Orleans Bread Pudding

with bourbon sauce

Sweet Potato Pecan Pie

topped with a praline sauce

Chocolate Soufflé

with vanilla bean ice cream

Sorbet Trio

and fresh berries

Sides - 6

Cornbread Stuffing

Garlic Mashed Potatoes

Seasonal Mixed Vegetables

Candied Yams

Southern Style Greens

Macaroni and Cheese

A gratuity of 19% will be added to parties of five or more